

## Akara - Dark Peered toward Bean Wastes

### Fixings

400g of dark peered toward beans, natural

1 red onion, finely diced

1 egg, gently beaten

100g of okra, managed and finely cut, or utilized diced peppers

1/2 Scotch Hat bean stew, deseeded and finely slashed

1 tbsp of cayenne pepper

1 little red bean stew, finely diced

bean stew salt, to taste

oil, for profound searing

### Technique

To start, channel the jar of beans and flush completely. Add the beans to the blender and mix until smooth, adding a little water to slacken the combination as required

Tip the beans into a huge bowl, add the leftover fixings and combine as one well

Delicately whisk the blend with a fork, permitting air to circle through the combination - this make a soft instead of a tedious combination - while steadily adding barely sufficient water until the combination tenderly drops off a spoon

Heat a profound fryer to 180°C-190°C or until a shape of bread browns in 30 seconds

Lower separate tablespoons of the combination into the hot oil, a couple at an at once, until brilliant. The balls ought to tenderly turn over without help from anyone else in the hot oil, however on the off chance that not, move them around so they fry equitably - it ought to require only a couple of moments until they are well sautéed. If the balls sink to the bottom of the fryer, the oil is not hot enough, and if they brown immediately without having cooked through to the center, the oil is too hot. Remove the balls from the fryer, drain them on kitchen paper, and allow them to cool slightly before serving warm, or allow them to completely cool and chill before serving. The extraordinary thing about akara is that you can eat them as a delectable warm bite, serve chilled with a plunge or as a side with a stew