

Bakwan Jagung

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Preparation: Less than 15 minutes
Cooking: 15 to 30 minutes
Yield: 6 porsi
Cuisine: Indonesian
Meal: Side Dishes
Season: Summer



Bakwan Jagung is one of the snacks that my family likes. How to make it simple. Suitable for accompanying tea or hot coffee while enjoying the scenery or watching soccer matches

Bahan

2	Sweet Corn	3	Red onion
1	Carrot	3	Garlic
$\frac{1}{4}$ kg	Wheat flour	2	Finely chopped
thai chillies or green chillis			
29 $\frac{7}{12}$ ml	Cornstarch		Water
3	Scallions		Coconut oil
1	Celery		Salt

Directions

Pipil sweet corn and mash use clogs to make the corn taste appear.

Gently cut the leeks and celery. Cut carrots in small boxes.

Blend the onion, garlic, salt and chili.

Melt flour and cornstarch using water at room temperature. Adjust the water until it reaches the right thickness of flour (not too runny or tight).

Put all ingredients in the flour mixture. To correct the taste, put a little mixture into the oil, drain and then correct the taste and adjust to taste.

Then fry the bakwan mixture into the hot oil. Use vegetables spoon to put the mixture into frying pan.

Serve while warm.