

RASA INDONESIA'S BAKWAN JAGUNG

These were a very popular start dish at our virtual restaurant. There are many version of corn fritters. Ours is less greasy that uses a simpler pan fry method, instead of deep frying. The result is more of a mini pancake rather than a crispy deep fried fritter.

We served this with an in-house sweet chili sauce, but they are also lovely with a store bought one or plum sauce, or a little dollop of spicy Sambal Oelek.

Prep time: 20 mins / Cook time: 10-15 mins

INGREDIENTS

3 ears, fresh corn, kernels removed or 1/2 cup of canned corn	1 tbsp baking powder
2 spring onion, thinly sliced	1.5 tsp coriander
1 shallot, finely minced	1/2 tsp white pepper, optional
1 carrot, shredded	1/2 cup water
1 celery stalk with leaves, finely minced	1/4 cup coconut milk
1 red chile, thinly sliced (optional)	2 to 3 tbsp grape seed, canola or coconut oil
1/2 cup all purpose flour	salt and pepper, to taste
1/4 cup corn starch	

METHOD

Combine all cut vegetables, dry ingredients and liquid in a large bowl and mix until mixture is wet. Do not over mix.

Heat oil in a large frying pan.

Using a 1/4 cup measuring cup, scoop the batter and drop into hot oil.

Fry until batter bubbles on the top.

Flip pancake and fry for 3 to 5 mins until golden brown.

Place finished pancakes on to a serving platter and serve with sweet chilli sauce or your favourite hot sauce. Enjoy warm or at room temperature.



Prepared by Kimi Abdullah, co-Founder of Petojo Food & Catering
Follow on her on Instagram @kimiabdullah & Tumblr @kimieats
Find Petojo Food & Catering on Instagram and Facebook @petojofood
For catering inquiries, email kimi@petojofood.com or call 519 488 0316