

Recipe Name: Crispy Bakwan Sayur Recipe (No Onion No Garlic Vegetable Fritter)

Diet Type: Vegetarian

Course: Snack

Cuisine: Indonesian

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Cabbage (Patta Gobi/ Muttakose) - shredded	2
• 1/2 cup Carrot (Gajjar) - shredded	
• 3 tablespoon All Purpose Flour (Maida)	
• 1 tablespoon Rice flour	
• 1 teaspoon Turmeric powder (Haldi)	
• 1/4 teaspoon Red Chilli powder	
• 1 teaspoon Salt	
• 1 teaspoon Sugar	
• 1 teaspoon Black pepper powder	
• 250 ml Water	
• Sunflower Oil - for deep frying	

Preparation

- To prepare Crispy Bakwan Sayur Recipe (No Onion No Garlic Vegetable Fritter), in a mixing bowl, combine all purpose flour, rice flour, turmeric powder, red chilli powder, salt, sugar, and ground pepper.
- Add water and mix well, make sure there are no lumps.
- Add shredded cabbage and shredded carrot in the batter and mix well.
- Pour enough oil in a pot for deep frying.
- Once a bit of batter dropped into the oil bubbles immediately, the oil is ready.
- Use a small ladle and drop a ladleful of vegetables mixture into the hot oil.
- Deep fry until the fritter is crispy and turns golden brown on both sides, remove and drain on a wire rack/paper towel.
- Repeat until all batter is used up.
- Serve Crispy Bakwan Sayur Recipe (No Onion No Garlic Vegetable Fritter) immediately with some Thai red chilies, or a combination of roasted tomato sauce and chili sauce during evening.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
-----------------	-------------	-----------	---------	-----------	-----------

