

Indonesian Corn Fritters



Ingredients:

4 ears fresh corns, cut the kernels off the cob
1/2 red bell pepper, cut into small pieces
3 eggs, whisk
1/2 cups or 8 tablespoons all-purpose flour
1/4 cups or 4 tablespoons rice flour/ corn starch/ potatoes starch
1.5 teaspoon of salt,
1 teaspoon of pepper
2 stalk of onion leaves
Optional: 1/2 teaspoon of [ground kempferia galanga](#) (Indonesian: "kencur")
Oil, enough for deep frying

Minced ingredients:

1 large American size shallots or 5 small shallots
3 cloves of garlic

Directions:

Place all the ingredients, **except the oil** in a mixing bowl
Mix well while occasionally crush the corn (I use [potato masher](#) if you don't have one, use wooden spatula and [mortar and pestle](#))
Heat the oil to 350 degree Fahrenheit
Drop a large spoonful of batter into hot oil, do a few as long as the fryer fit. Do not over crowded.
Cook until golden brown, about 3 minutes each side.
Drain on paper towels
Enjoy!