



Fried Vegetable Fritters

Overview

Difficulty: Easy

Servings: 5 pax

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Ingredients

475g All-Purpose Flour

575g Water

2 nos Eggs

155g Carrot

175g Red Onion

165g Green Bell Pepper

60g Spring Onion

200g Cabbage

200g Prawn

6ml Pepper

30g Soya Sauce

10g Sugar

5g Salt

1. Methods for Fried Vegetable Fritters

Step 1

Using the continuous shredder attachment of the MUM Series 5 Kitchen Machine, shred the carrots, bell peppers and cabbage by pushing the ingredients into the cutting disk.

Step 2

Place all the ingredients and shredded vegetables into the mixing bowl of the MUM Series 5 Kitchen Machine. Using the paddle attachment, mix all ingredients well.

Step 3

Heat the vegetable oil in a saucepan until it reaches 150°C. Scoop 3 tablespoons mound of vegetable mixture into the pan.

Step 4

Cook the fritters on one side for 2 minutes. Flip them over and continue cooking until both sides are golden brown.

Step 5

Plate the fritters and serve. Enjoy!