



Jackfruit fritters-(cucur cempedak)

NIBBLEDISH CONTRIBUTOR

Ingredients

10 pieces jackfruits flesh
1 cup flour
2 tbsp cornflour
1/2 tsp salt
1 tbsp sugar
1/2 tsp chilly powder
1/4 tsp turmeric powder
3/4 cup water

Instructions

- 1, Mix the flour together with the rest of ingredients except the fruit well and smooth. Try to get a thick batter like the texture of a cake batter.
2. Add fruits and mix well coated.
3. Heat 3 cups oil to medium and spoon each fruit into the hot oil. Deep fry till golden and drain on kitchen towel.
- 4 serve hot.

NOTE:

Jackfruit is a local fruit found in Asia. The fleshy yellow fruits inside the large shell which is green and has sticky latex when cut. So if you sliced the jackfruit. and your knife got caught with the latex, just rub with cooking oil and wash off with soap. Always used glove to handle the jackfruit because you don't want the latex stick to your hands:P