



## Fried seaweed

NIBBLEDISH CONTRIBUTOR

### Ingredients

- Nori seaweed (20g)
- Integral flour (70g)
- Salt
- Oil
- Baking Soda
- Water

### Instructions

Mash the seaweeds and put it in a small container, with salt and a five spoons of water. Let rest for less than 15min.

So add the flour and a pinch of baking soda, so we have a pasty batter, if it's still too liquid add more flour.

Now use a Spoon for make the fritter to put in the hot oil.  
Fry for less than 1min for side.