



Deep fried Yam balls

NIBBLEDISH CONTRIBUTOR

Ingredients

1 yam or taro- peel and cut in big chunk
1/2 cup flour
1 tsp baking powder
1 tsp salt
1 tsp black pepper
Oil for deep fry

Instructions

1. Cook the yam in water until soft. Mash it with a fork.
2. Add the rest of ingredients except the oil.
3. Mix well and form into small balls using little in your hand or spoon so it will not be sticky to handle.
Deep fry at medium heat until golden .
4. Drain in kitchen towel. serve warm.