


# Spicy Kuih Keria


serves 4 | prep & cook time 40mins

## Ingredients

### Kuih Keria

-  • 1 pack of Korean Sweet Potato Chestnut or Sweet Potato Pumpkin, peeled & cubed
- 30g tapioca starch
- Pinch of salt
- 100g all-purpose flour

### Sweet Syrup

-  • 1 Korean Cheongyang Gochu Pepper
- 100g sugar
- ¼ cup water



## Instructions for Spicy Kuih Keria

1. Boil sweet potatoes until soft.
2. Drain and mash the potatoes in a bowl. Mix in the salt and add tapioca starch.
3. Gradually add the flour while mixing to form a malleable dough. Add more flour if it's too soft.
4. Roll the dough into a log and split it in half. Divide each half into 6 pieces.
5. Shape the dough by rolling it into a ball, flattening it, then using your fingers to form a hole in the middle.
6. Deep fry it in oil over medium heat until golden brown. Set aside.

## Instructions for Sweet Syrup

7. Cut Cheongyang pepper lengthwise and heat it in a small saucepan over low flame.
8. Add water and let simmer for 2 minutes until water is flavoured.
9. Remove the peppers and any leftover seeds, then add the sugar in and mix. Add more water if needed. Bring to a boil until syrup consistency. Turn off the flame.
10. Coat the doughnuts with the sugar mixture and set aside. The sugar will crystallise once it cools.
11. Serve warm on heated banana leaf and enjoy.

\*Recipe from Emily Yap, winner of #KDapurMerdeka

fresh ingredients available at k fresh outlets and selected online retailers.