


Sweet Potato Ball (Getuk) & Perilla Leaf Chutney




serves 4 | prep & cook time 40mins

Ingredients

Sweet Potato Ball

-  • Korean Sweet Potato Chestnut, steamed & mashed.
- ½ cup glutinous rice flour
- 1 cup white rice flour
- ¼ cup sugar
- 1 tsp baking powder
- Vegetable oil for deep frying

Perilla Leaf Chutney

-  • 1 cup desiccated coconut
-  • 2 pcs Korean Kuari Gochu Pepper
- 2 petals Korean Onion
- 1 small piece of tamarind
- ½ tsp salt
- ½ cup hot water
-  • 10 pcs Korean Perilla Leaves

Instructions for Sweet Potato Balls

1. In a bowl, put mashed sweet potatoes and mix with other ingredients (except oil) until a dough forms.
2. Roll into 1-inch balls and keep aside.
3. Fill a medium-sized saucepan with 1 inch vegetable oil over medium low heat. Gently drop a few sweet potato balls into the hot oil. Fry for 3 - 4 minutes until golden brown.
4. Once the sweet potato balls start floating, drain oil and set aside.

Instructions for Chutney

1. Blend all ingredients in a food processor until it becomes a smooth paste.

*Recipe from Seri Dewi, winner of #KDapurMerdeka



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