Sweet Potato Ball (Getuk) & Perilla Leaf Chutney

serves 4 | prep & cook time 40mins

Ingredients

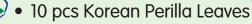
Sweet Potato Ball



- 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 Onion1 small piece of tamarind
- ½ tsp salt
- ½ cup hot water



Instructions for Sweet Potato Balls

- In a bowl, put mashed sweet potatoes and mix with other ingredients (except oil) until a dough forms.
- KFRESH by first pick_o
- 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

