

## **Breadfruit Fritters in Beer Batter**

## **Ingredients:**

<b>Amount</b> (1,.50 , 8)	Unit (cup, Tbsp, g, ml)	<b>Item</b> (egg, chaya leaves, sugar)	<b>Preparation</b> (crushed, diced, whole)
2	cups	breadfruit	peeled, chopped
1-1/3	cups	all purpose flour	
1	tsp.	salt	
1/4	tsp.	pepper	
1	Tbsp.	vegetable oil	
2		egg yolks	beaten
3/4	cup	flat beer	
2		egg whites	stiffly beaten

## **Recipe Instructions:**

- 1. Prepare breadfruit.
- 2. Combine flour, salt, pepper, oil, egg yolks, and beer in a blender until smooth.
- 3. Fold in egg whites.
- 4. Coat breadfruit with batter
- 5. Fry in deep fat heated to 375 degrees F. for 3 5 minutes, or until brown.
- 6. Drain in paper toweling.

7. Serve immediately.

http://edn.link/7qpjdw