

Sweet Corn Patties Recipe (Perkedel Jagung)

Ingredients:

600 g corn kernels
2 tablespoons vegetable spice paste*
2 tablespoons plain (all-purpose) flour
1 egg
2 tablespoons roughly chopped celery leaves
a pinch of salt or to taste
a pinch of ground white pepper
Cooking oil for deep-frying

*Vegetable spice paste:

50 g large red chilies, halved, seeded and sliced
2-3 finely sliced bird's eye chilies
20 g shallots, peeled and sliced
20 g garlic, peeled and sliced
20 g turmeric, peeled and sliced
20 g galangal (laos), peeled and sliced
20 g candlenuts, roasted
½ teaspoon coriander seeds
¼ teaspoon ground white pepper
½ teaspoon dried shrimp paste (terasi), roasted
½ teaspoon salt
3 tablespoons vegetable oil

Method:

Prepare spice paste. Combine all ingredients, except oil, in a stone mortar or blender (processor) and grind coarsely. Heat oil in heavy saucepan. Add ground spices and sauté over medium heat until fragrant. Remove from heat and leave to cool thoroughly before using or storing for future use. Place corn in a stone mortar and grind coarsely with a pestle. Add all remaining ingredients, except oil, and grind into a smooth paste. Adjust seasoning to taste, if necessary. Shape 1 rounded (heaped) tablespoon of mixture into a patty and set aside. Repeat until mixture is used up. Deep-fry patties in moderate-hot oil until golden. Remove and place on paper towels to drain excess oil. Serve warm, with dipping sauce of choice on the side, if desired.