

## **Water Convolvulus Fritters Recipe (Filipino)**

### **Ingredients:**

1 bunch water convolvulus (kangkong), about 200 g  
750 ml iced water  
125 g plain (all-purpose) flour  
125 g cornflour  
1 egg  
500 ml water for the batter  
500 ml oil  
Salt and pepper to taste

### **Method:**

Wash water convolvulus and separate the leaves from the stalks. Cut the stalks into 2-cm pieces. Soak leaves and stalks in iced water for 30 minutes. In a deep bowl, make a dipping batter by combining flour, cornflour, egg and the 500 ml water. Mix until batter is smooth. Drain water convolvulus leaves and stalks and pat dry with paper towels. Heat cooking oil in a wok. Dip leaves and stalks in the batter and fry four or five pieces at a time in the hot oil, turning once. Cook until the leaves firm up and become crisp, about 1 to 2 minutes on each side. Remove from oil and drain on paper towels. Serve with Sour Cream-Mayonnaise Dip (refer Philippines recipes).

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