

# Tempeh Fritter

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## Ingredients:

- ▶ 8 oz (1 pack) of Wiwas Tempeh, diced into small chunk
- ▶ cooking oil for deep-frying

## Batter:

- ▶ All purpose flour
- ▶ 8 cloves garlic finely minced
- ▶ ¼ red onion, chopped
- ▶ 5 stalks of celery, chopped
- ▶ 5 stalks of green onion finely chopped
- ▶ Coriander to taste
- ▶ Water



## Steps:

- 1 Preheat about 2 inches of oil in deep pot for deep frying. While the oil is heating, mix tempeh and all the batter ingredients. For flour and water, add to the consistency like pancake mixed. Stir to mix everything. The batter should be thick enough to spoon. If it is too runny, just add more flour.
- 2 Get a scoop of the mixed batter using a table spoon into the pot. Give some space for the batter to expand and repeat the same steps. Let it fry until golden brown on one side and then use a tong to carefully flip to other side.
- 3 Remove from the oil into an absorbent paper towel. Repeat the rest and then serve with green/red small chili pepper.