

# Crunchy Korean-style vegetable fritters with Gochujang chilli sauce |

Recipe for 12 tapas

## Description

An authentic Korean seafood pancake in your kitchen with all the savory flavors, a soft interior, and a crispy outside that you will surely love!

## Note

If you cook in a frying pan, fry the doughnuts and finish cooking in an oven, you'll get crispier pieces.

## Ingredients

### Fritters dough

- 100 Gr Flour
- 2 Tbsp Cornstarch
- 1 Tsp Baking powder
- 1 Pinch(es) Garlic powder
- 1 Unit(s) Egg
- 75 Ml Water

### Garnish

- 4 Unit(s) Green onion
- 1 Small Red hot chili
- 200 Gr Chinese cabbage
- 100 Gr Carrot

### Sauce

- 1 Unit(s) Egg yolk
- 2 Tbsp Season rice vinegar
- 2 Tsp Roasted sesame oil
- 1 Tbsp Soy sauce
- 125 Ml Canola oil
- 1 Tbsp Gochujang chili past
- 1 Tbsp Dijon mustard

## Preparation

- Preparation time **60 mins**
- Preheat your **deep frier** at **375 F°**

### Preparation

Cut the scallions into chunks (1-2cm) and slice the cabbage.

Finely julienne the carrot.

Finely chop the red pepper.

Mix all the ingredients for the pancake batter, season with salt and pepper, and leave to rest for 10 minutes.

In a bowl, start by diluting the chili paste (gochujang) with the soy sauce, then add and mix all the sauce ingredients. Set aside.

### Fritters

Preheat a large non-stick frying pan with a base of vegetable oil.

Mix the scallions, red pepper and cabbage into the batter.

Fry a little at a time to form small fritters.

Cook over medium heat until golden brown, about 2-3 minutes.

Remove and place on paper towel.

### On the plate

Place the fritters on a plate and serve the sauce in a small bowl aside.

**Bon appétit!**