

# Fried Breadfruit (Buah Sukun)

Everything fried always taste better, that includes breadfruit. The starchy like texture with a tasty batter is an unbelievable combination.

1 Portion



Easy

🕒 up to 5 Min.



## Ingredients:

### For Fried Breadfruit:

- 1 Dr. Oetker Nona Crispy Fry Flour
- 120 ml Water
- 2 tbsp Cooking Oil
- 1 Breadfruit

- 1 Remove the skin for breadfruit. Cut the breadfruit into half, discard the core and slice the breadfruit about 0.5cm thick.
- 2 Preheat cooking oil to 180°C in a wok.
- 3 Place Dr. Oetker Nona Crispy Fry Flour in a bowl. Add in water and cooking oil, stir until well combined.
- 4 Coat sliced breadfruits evenly. Fry at medium heat for 3 minutes or until golden brown.
- 5 Drain off excessive oil of a lined plate before serving.