

Yuca Fritters

From Pooja Lodhia

Ingredients:

1/2 lb GOYA Panela Brown Sugar Cane (Coarsely chopped)

2 GOYA Cinnamon Sticks

1/8 Ground Cloves

1 Pkg GOYA Grated Yuca (Thawed and drained)

3 Egg Yolks

2 tbsp Sugar

1 tsp Baking Powder

1 tsp Salt

GOYA Vegetable Oil (For frying)

Instructions:

(For Syrup)

Step 1 – Add ½ cup water, panela, cinnamon and cloves to small saucepan over medium-high heat.

Cook, stirring occasionally, until sugar is dissolved and liquid reduces to 2/3 cup, about 15 minutes; set aside and keep warm.

(For Fritters)

Step 2 – In medium bowl, mix together grated yuca, egg yolks, sugar, baking powder and salt until thoroughly combined. Using heaping tablespoon measure, scoop dough into hands; roll dough into small balls (you will have about 25 balls).

Step 3 – Add 1½"-2" oil to medium, heavy-bottomed pot. Heat oil over medium-high heat until hot, but not smoking (temperature should register 350°F on deep fry thermometer). Add yuca balls to oil in batches, taking care not to crowd pot. Cook, maintaining hot oil temperature (325°F-350°F), until fritters are cooked through and develop golden brown crust, about 5 minutes. Transfer to paper towel-lined plate to drain.

Step 3 – To serve, transfer warm fritters to serving plate; drizzle with reserved syrup.