

## Carrot Balls (Gulerodskugler)

### Ingredients (for two persons)

250g	carrots	several spring onions
70g	flour	1cm ginger
20g	corn flour	salt, pepper
10g	coriander (or more)	oil for deep frying

### Preparation

1. Grate the carrots finely
2. Cut spring onions and ginger very small
3. Cut coriander very small
4. Mix the flour and corn flour in a bowl, and mix with a little water into a dough-like substance. (use as little water as possible). Add carrots, spring onions, ginger, pepper, coriander and salt, and mix well. Let it rest for 20 minutes

### Deep Frying

1. Take a spoon full of the carrot-mix, and make a small ball in your hand
2. Heat the oil in the wok to very high temperature. Place the balls in the very hot oil and fry them until they become brown and golden. Remove them from the wok.
3. Place the ball on a suitable dish (see photo) or kitchen paper to let the oil drop off.



This recipe I have received from Wei Zeng Thalbitzer.