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Frituras de Cangrejo y Malanga

(Malanga Crab Fritters)
Recetas de Guillo

A very traditional Cuban festival dish, Malanga fritters are usually served plain with a little salt, or sweetened for a unique dessert. At Cuba Libre we give the malanga fritter a new twist and give it the "crab cake" treatment.

Serves 8

Ingredients

5 malanga, grated fine
(Malanga is a starchy root vegetable with a nutty, earthy flavor, popular throughout Latin America.)
1 tbsp. recaito
2 tbsp. Cuba Libre Spice
2 tbsp. sofrito
½ tbsp. garlic, chopped
1 red onion, minced
3 eggs, beaten
1 lb. lump crab meat (optional)
2 lb. claw meat (or 3 without lump)
Salt and pepper to taste
Up to ½ cup flour to bind

Directions

Preheat a large pot 2/3 full with vegetable or peanut oil to 350 -360.

Grate malanga on finest side of box grater.

Season with recaito, Cuba Libre Spice, sofrito, garlic, red onions, salt and pepper.

Add eggs.

Fold in claw meat and flour to bind.

Add lumb crab meat. Do not over mix.

Shape the mixture into small fritters. Deep fry in small batches and drain on a wire rack with paper towels.

Season with extra Cuba Libre Spice.