

Creole Me Up's Akra (Haitian Fried Taro Fritters)

Recipe courtesy of Creole Me Up

Serves 6-8 | 20 minutes prep + 30 minutes cook time

Creole Me Up founder Elsy Dinvil makes delicious products inspired by childhood memories of cooking with her mother. Here, she shares her recipe for Akra, a savory taro fritter infused with the flavors of epis and ubiquitous in the snack stalls across Haiti.

4 cups of grated taro root

4 tablespoons of Haitian epis

**2 tablespoons lime juice,
freshly squeezed**

½ tablespoon vinegar

Salt, to taste

2 green onions, chopped

3 cups of olive oil to fry

**½ habanero or scotch bonnet
pepper, chopped (optional)**

**¼ cup of all-purpose flour
(optional)**

Step 1 If you don't already have it, make the Haitian epis by mixing together:

2 green onions, chopped

2 cloves garlic, minced

2 tablespoons finely chopped green bell peppers

2 tablespoons finely chopped red bell peppers

2 tablespoons finely chopped Italian parsley

1 tablespoon freshly ground black pepper

3 cloves, ground or crushed in mortar and pestle

½ tablespoon salt

Step 2 Peel and wash the taro root, then grate (easiest with a food processor). Mix in the lime juice and vinegar, then add the flour, if using, and a pinch of salt. Blend in the epis, chopped green onions, and habanero pepper.

Step 3 Heat a few tablespoons of the olive oil in a skillet over medium and fry one spoonful of the batter to test the flavor. Add more epis, salt, and lime juice if necessary.

Step 4 Add the rest of the oil to the skillet and heat. Carefully slide spoonfuls of the akra batter to the oil a few at a time; don't crowd the pan. Cook for a few minutes, gently flip, and cook a few minutes longer until nicely browned. Garnish with the chopped parsley or chopped green onions. Enjoy!