

Breadfruit Junkanoo

Ingredients

½ cup breadfruit flour
¼ cup cornmeal
1 teaspoon baking powder
1 cup water
1 cup breadcrumbs
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Ackee segments, canned or steamed fresh
¼ teaspoon Scotch-bonnet pepper cut fine
1 teaspoon onion minced
1 teaspoon scallion chopped fine
¼ teaspoon thyme
Salt and pepper to taste



Directions

Cook the ackee segments. Sautée the onion, scallion, pepper and thyme in a tablespoon of oil.
Add ackee to the sautéed mixture.

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Mix the breadfruit flour, cornmeal, baking powder and salt
Add the water. The mixture should be quite sloppy
Let sit for 15 minutes

Using a teaspoon scoop up the breadfruit batter.
Use your finger to create a hollow and place ackee mixture inside

Carefully fold over the rest of the batter till the ackee is covered. Gently place in a bowl with the breadcrumbs and cover.

Roll into a ball. Place the ball in a pot with hot oil and fry till golden brown.

