

Akara with Crayfish and Seasoning

A classic West African street food, Akara is deep-fried bean cakes. This recipe invigorates traditional Akara by adding ground dried crayfish and a flavorful seasoning mix for a rich, savory taste.



African

40 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 1/2 cup peeled black-eyed peas (beans)
- 1 tablespoon dried crayfish, ground
- 1 small onion, chopped
- 1 small Scotch bonnet pepper (or to taste)
- 1/2 teaspoon salt
- 1/4 teaspoon ground white pepper
- 1 tablespoon vegetable oil (for frying)
- 1 teaspoon seasoning powder (optional)
- Water, as needed

Steps

- 1 Soak the peeled black-eyed peas in water for at least 2 hours, then drain.
- 2 Blend the beans with chopped onion, Scotch bonnet pepper, and a little water until smooth and fluffy.
- 3 Transfer the blended mixture to a bowl; add ground dried crayfish, salt, white pepper, and seasoning powder. Mix well.
- 4 Heat vegetable oil in a deep frying pan on medium heat.
- 5 Once hot, scoop spoonfuls of the bean mixture into the oil and fry until golden brown, about 3-4 minutes per side.
- 6 Remove from oil and drain on paper towels.
- 7 Serve hot as a snack or side dish.