

Cauliflower Fritters

Ingredients

- 1 whole cauliflower
- 1 zucchini
- ¼ cup chopped herbs, *Parsley, Basil, Chives*
- 2 spring onion
- 2 garlic cloves
- 50g tasty cheese
- 50g parmesan cheese
- 1 tsp ground cumin
- ½ tsp ground coriander
- 2 eggs
- 2 cups self-raising flour
- Salt and pepper
- Oil for frying



What to do:

- 1) Bring a pot of salted water to boil
- 2) Chop the cauliflower into large florets and add to the boiling water. Cook for 5-6 minutes until tender
- 3) Drain cauliflower. Transfer to a chopping board and roughly chop into smaller pieces. Place in a big bowl and set aside to cool
- 4) Wash the herbs. Spin dry. Pick off the leaves and finely chop
- 5) Wash the zucchini and spring onion.
- 6) Grate the zucchini and finely slice the spring onion
- 7) Peel garlic and roughly chop. Sprinkle with salt and smash into a paste using a fork
- 8) Grate the tasty and parmesan cheese
- 9) Beat the eggs
- 10) Add the flour, garlic, herbs, zucchini, spring onion, cumin, coriander and cheese to the cauliflower. Season with salt and pepper. Mix to combine. Pour over the egg and stir until well combined. Add ¼ cup water, stirring until a thick batter forms
- 11) Add oil to a frying pan. Fry spoonfuls of the cauliflower mix for 4-5 minutes each side until cooked through and golden
- 12) Transfer to a wire rack and continue cooking the fritters
- 13) Serve and enjoy