



KUMARA AND GREENS FRITTER

Season: Winter
From the garden: Kumara, greens (broccoli, spinach, kale) , eggs, spring onion, garlic
Type: Main
Difficulty: Easy
Country of origin:
Serves: 6 serves or 30 tastes
Source: foodmag.co.nz

Equipment

- *chopping board
- *knife
- *vegetable peeler
- *grater
- *bowls
- *mixing spoon
- *measuring cup and spoons
- *frying pan
- *spatula

Ingredients

- *around 1 kg kumara
- *a handful of greens
- *2 cloves garlic
- *2 spring onions
- *2 eggs
- * $\frac{1}{2}$ cup self raising flour
- * $\frac{1}{4}$ - $\frac{1}{2}$ cup milk
- *1 tsp salt and pepper to taste
- *oil for frying

Method

1. peel and grate the kumara

2.wash and chop greens and spring onion

3.peel and chop garlic

4.add all the ingredients into a large bowl and mix

5. heat some oil in a frying pan

6. cook tablespoons of batter in batches for around 2-3 minutes per side until golden brown

7. keep them warm in the oven or under a tea towel till all the batter is used up

Notes: Orange kumara is the sweetest, red is next in line. The purple kumara is not so sweet.

Skills: measuring, *mixing, grating, peeling, frying*