



VEGETABLE AND CHEESE PATTIES

Season: All year round
From the garden: Broccoli, fennel, broad beans, leeks
Type: Dinner
Difficulty: Easy
Country of origin:
Serves: 6 serves or 30 tastes
Source: Andrea Habacht, GTT kitchen specialist

Equipment

- *chopping board
- *knife
- *bowls
- *cheese grater
- *measuring cup
- *measuring spoon
- *cooking pot
- *frying pan
- *wooden spoon
- *baking tray
- *baking paper
- *colander

Ingredients

- *600 g vegetables, we use a mix of broccoli, fennel, leeks and bread beans
- *2 eggs
- *1 cup grated cheese
- *1 cup bread crumbs
- *1 tsp salt, pepper to taste
- *1 tbsp oil

Method

- 1. pre-heat oven to 200 degrees**
- 2. cut the florets of the broccoli, slice the beans into small pieces (if using whole beans), or peel broad beans**
- 3. blanch broccoli and beans in boiling water for a minute**
- 4. drain, rinse with cold water and finely chop the broccoli**
- 5. clean and chop the fennel and leeks finely**
- 6. fry the fennel and leek in a little bit of oil until caramelized (around 5 min.)**
- 7. grate the cheese and break the eggs into a bowl**
- 8. in a bigger bowl, add all the ingredients and season with salt and pepper**
- 9. mix, spoon a heaped tablespoon into your hands and form a pattie**
- 10. place on a baking tray, lined with baking paper and bake in the oven for around 20 minutes, turning once, until golden**

Notes:

Skills: measuring, mixing, chopping, grating...