

PUMPKIN & CORIANDER FRITTERS



INGREDIENTS

- 500g butternut pumpkin, cooked and mashed until just smooth
- 1 small red onion, finely chopped
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon brown mustard seeds
- 1/3 cup chopped fresh coriander leaves
- 2 tablespoons plain flour
- fresh coriander leaves, to serve

BASIC BATTER

- 2/3 cup self-raising flour
- 2 eggs
- 1/2 cup milk

METHOD

Sift flour into a bowl. Make a well in the centre.

Whisk milk and eggs together in a jug. Add egg mixture to flour. Whisk until smooth.

Stir in pumpkin, onion, cumin, ground coriander, mustard, coriander leaves and flour.

Heat 1 tablespoon oil in a frying pan over medium heat.

Using 1 heaped tablespoon mixture per fritter, cook four fritters for 3 minutes each side or until golden and cooked through.



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