



The Larder Presents:



Festive Fritters



YOU WILL NEED:

INGREDIENTS:

- 1 parsnip (washed, peeled and coarsely grated).
- 1 carrot (peeled and coarsely grated).
- ¼ swede (peeled and coarsely grated).
- 1 red onion (peeled and very thinly sliced)
- 150g white cabbage shredded (about 1/8th of a whole medium cabbage)
- 2 medium potatoes (peeled and coarsely grated)
- 2 eggs (beaten)
- 4 tbsp plain flour
- Optional 1/2 teaspoon ground cumin & 1/2 teaspoon ground paprika
- Vegetable oil for frying.
- 100g mayonnaise or salad dressing/salad cream (about 3 good dollops)
- Optional - 1 tsp Dijon mustard
- Salt and black pepper

All vegetable quantities are approximate and do not need to be exact.

YOU WILL NEED:

EQUIPMENT:

- Chopping board
- Sharp knife
- Grater
- 2 bowls
- Tablespoon
- Teaspoon
- Fork
- Spatula
- Plate
- Kitchen roll
- Tea towel
- Cup to beat the eggs in
- Frying pan

REMEMBER:

Always **wash your hands** thoroughly before touching and preparing ingredients.

METHOD:

Mix the grated parsnip and carrot, swede, onion and cabbage in a large bowl, then divide the mixture in half.

When you have grated the potato it will be very wet so squeeze it out firmly in a clean tea towel but do not add the grated potato at this stage.

Slaw:

In a bowl mix half of the grated vegetables with the mayonnaise or salad cream (and optional Dijon mustard), season to taste and set to one side.

Fritters:

1. Add the potatoes, beaten eggs and flour and spice seasoning to the remaining half of the veg mix, season with salt and pepper and mix to combine.
2. Divide into 8 even sized patties.
3. Heat a couple of tablespoons vegetable oil in a frying pan on a moderate heat.
4. Working in batches fry the fritters for about three to five minutes on each side, until crisp and golden all over.
5. Put the fried patties on a plate lined with kitchen paper and keep somewhere warm while you fry the rest of the fritters.
6. To serve put two fritters on a plate with a helping of slaw.
You can add a fried egg, sausage, or some bacon or just eat them as they are.

Please share your pictures with us:



Facebook: @thelarderlancashire
Twitter: @larderlancs
Instagram: larder_lancs

