

## Cauliflower, Feta and Dill Fritters

**Season:** Spring

**Type:** Main

**Serves:** 36 tastings

**From the garden:** Cauliflower, garlic & parsley

**Class focus:** Removing stems & finely chopped (silverbeet & kale), flipping the fritters



### Equipment:

Large mixing bowl x 1  
Wooden spoon x 1  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Large frying pan x 2  
Spatula x 2  
Small soup ladle x 2  
Serving plate x 5  
Kitchen tong x 5

### Ingredients:

2 frozen cauliflowers (finely chopped)  
1 onion (finely chopped)  
4 cloves garlic (minced)  
½ cup parsley (finely chopped)  
1 teaspoon dried dill  
1 packet feta cheese (crumbled)  
  
2 cups self-raising flour  
2 ¼ cups water  
¾ teaspoons salt  
10 grinds of pepper  
  
Canola oil for frying

### What to do:

1. Wash all the vegetables and herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine all ingredients **except** oil in a large mixing bowl.
4. Heat some oil in 2 large frying pans over medium-high heat.
5. Using a small soup ladle, scoop the batter and gently pour it into the hot pan.
6. Cook until golden on both sides about 2 minutes each side.
7. Serve into 5 serving plates with a kitchen tong in each.