**Silverbeet Fritters with green salad**

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| **Equipment**   * Wooden Spoon   - Frying pan   * Mixing bowl * Whisk | **What to do**   1. Cut the silverbeet in small stripes, steam it for 5 minutes and let it cool. 2. Wisk the eggs in a large bowl, add the silverbeet, ricotta, parmesan and flour. Stir to combine. Season. Roll ¼ cup of the silverbeet mixture into a ball. Place on a plate and repeat with the remaining ricotta mixture. 3. Heat a large frying pan over medium heat. Spray the canola oil and add the half of the fritters. Cook turning for 4 minutes or until golden brown. Transfer to a plate. 4. Place the lettuce in a bowl. Combine the vinegar and olive oil in a small bowl and season. Drizzle over the lettuce mixture in the bowl and toss to combine. Transfer to a platter. 5. Top with the fritters and decorate the platter. |
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| **Ingredients**   * 250g steamed silverbeet * 240g fresh ricotta * 2 eggs * ½ cup grated parmesan cheese * ½ cup plain flour * 100g plain flour * 200g lettuce * canola oil for spray * 1 tbs vinegar * 1 tbs olive oil   **From The Garden**   * Silverbeet * Eggs * lettuce |