**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
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