



LEEK FRITTERS



INGREDIENTS

SERVES 6

- 3 leeks
- ½ white onion
- Olive oil for frying
- ½ bunch parsley
- ¾ tsp ground coriander
- 1 tsp cumin
- ¼ tsp turmeric
- ¼ tsp cinnamon
- ½ tsp salt
- 1 egg
- 120g s/r flour
- 1 tsp baking powder
- 150ml milk
- 55g butter, melted

FROM THE GARDEN

- Leeks
- Parsley

EQUIPMENT

- Chopping boards
- Sharp knives
- Frying pan
- Large and small bowls
- Hand whisks
- Electric whisk
- Wooden spoon
- Spatulas
- Kitchen paper on plate

INSTRUCTIONS

1. Cut the leeks and onion into thin slices. Saute them in a pan with a generous amount of oil, until soft. (*please do this step for the next class. Your cooked leeks will be ready to use).
2. Transfer to a large bowl and add the parsley, spices and salt.
3. Separate the egg whites, then whisk them into soft peaks and fold into the vegetables.
4. In another bowl mix together flour, baking powder, egg yolk, milk and butter to form a batter. Gently mix in the egg white and vegetable mixture.
5. Put 2 tablespoons of oil in a large frying pan and place over a medium heat. Place spoonfuls of mixture in the pan, frying for 2-3 minutes on each side, or until golden and crisp. Remove to kitchen paper and keep warm. Continue making the fritters, adding more oil as needed until all are cooked.



Recipe from Plenty by Yotam Ottolenghi