

Herb & Ricotta Fritters

Type: Main **Serves:** 32 tastes **Recipe source:** taste.com

From Garden: Basil, parsley, chives, shallots

COOKS NOTE: A basic fritter batter is 2/3 cup SR Flour, 2 eggs and 1/2 cup milk. To this anything from the garden or left overs from the fridge can be added for a quick and easy meal. Fritters are also good for breakfast or brunch.

EQUIPMENT:	INGREDIENTS:
1 large red mixing bowl	350g ricotta cheese
1 smaller dark blue mixing bowl	1 cup chopped fresh basil leaves
1 small white bowl	1 cup chopped fresh flat-leaf parsley leaves
1 wooden spoon	1/4 cup chopped fresh chives or 2 large shallots
whisk	1/3 cup finely grated parmesan cheese
Teaspoon measures	2 cups self-raising flour/gluten free flour
Scales	6 eggs
Metric jug measure	1 1/2 cups milk
Cooks Knives and chopping boards	Salt and pepper
Clean teatowel	Vegetable oil for frying
2 large non stick frypans	
2 silicone turners	
To Serve:	
3 small platters	
3 small tongs	

What to do:

1. Half fill sink with cold water and wash herbs thoroughly and put into dish drainer on sink to drain off water. Then put into a clean tea towel and gently pat dry to remove rest of water.
2. Pull off leaves and discard stems and shred finely with cooks knife
3. Sift flour into large red bowl and make a well in the centre.
4. Break eggs one at a time into small "cracking bowl" then check if ok. Add to blue mixing bowl and repeat until all eggs are added. Add milk to eggs and whisk until eggs are combined
5. Pour milk mixture into the well of the flour in large red bowl and stir slowly with wooden spoon until combined.
6. Add herbs, ricotta and parmesan and salt and pepper. Stir until well combined with wooden spoon.
7. Pour enough vegetable oil into 2 large non-stick frying pan until bottom is just covered. Heat over medium heat until hot. Add tablespoonfuls of fritter mixture, 3 or 4 at a time in each pan. Spread with back of a spoon to form small rounds. Cook for 2 minutes, or until golden. Turn and cook for a further 1 minute, or until cooked through. Transfer to a plate. Cover to keep warm. Repeat with remaining fritter mixture.