

# Spinach & Feta Fritters

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

**From Garden:** Silverbeet

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
1 large red mixing bowl	8 eggs, beaten
1 smaller plastic mixing bowl	1 cup plain flour, sifted
1 wooden spoon	1/2 cup milk
whisk	2 teaspoon baking powder
Teaspoon measures	4 Spinach Leaves
Scales	1/3 cup crumbled feta cheese
Metric jug measure	vegetable oil, for shallow frying
Cooks Knives and chopping boards	salt and pepper to taste
Clean teatowel	
2 large non stick frypans	
2 silicone turners	
Salad spinner	
To Serve:	
3 small platters	
3 small tongs	

## What to do:

1. Half fill sink with cold water and wash Spinach leaves thoroughly and put into dish drainer on sink to drain off water. Then put into a salad spinner and then clean tea towel and gently pat dry to remove rest of water.
2. Remove stem off bottom off spinach leaves and then shred finely with cooks knife you need a 1/3 cup.
3. Break eggs one at a time into small "cracking bowl" then check if ok. Add to big red mixing bowl and repeat until all eggs are added. Whisk until eggs are combined
4. Break or "Crumble" Feta cheese with your fingers into very fine pieces enough to fill 1/3 cup measure. Add into the red bowl with the eggs.
5. Add flour, milk and baking powder into big red bowl with eggs. Add spinach. Stir until well combined with wooden spoon.
6. Pour enough oil into 2 large non-stick frying pan until bottom is just covered. Heat over medium heat until hot. Add tablespoonfuls of fritter mixture, 2 or 3 at a time in each pan. Spread with back of a spoon to form 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.