

Pea & Haloumi Fritters

Season: Any
Kitchen: No
Serves: 20
Preparation time: 15 minutes
Cooking time: 30 minutes



Ingredients

2 cups peas
3 eggs
1 cup self-raising flour
¼ skim milk
80g Haloumi, grated
3 shallots, thinly sliced
Fresh dill, chopped
¼ cup olive oil
Lemon Wedges, to serve



Equipment & Utensils

Food processor or blender
Grater
Sharp knife
Chopping board
Measuring cups
Large mixing bowl
Mixing spoon
Electric frypan or stovetop
Spatula



Method

1. In a food processor or blender, mix peas until pureed
2. Whisk eggs in a large bowl. Add flour, milk, haloumi, shallots, dill and pea puree. Stir until well combined
3. Heat oil in fry pan over medium heat. Spoon ¼ cup of batter into pan for each fritter
4. Cook for 3 to 4 minutes each side or until golden and cooked through
5. Serve with lemon and fresh dill.

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