

# Pea & Haloumi Fritters

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

## Ingredients

2 cups peas

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3 eggs

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1 cup self-raising flour

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¼ skim milk

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80g Haloumi, grated

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3 shallots, thinly sliced

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Fresh dill, chopped

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¼ cup olive oil

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Lemon Wedges, to serve

## Equipment & Utensils

Food processor or blender

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Grater

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Sharp knife

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Chopping board

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Measuring cups

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Large mixing bowl

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Mixing spoon

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Electric frypan or stovetop

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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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SCHOOL**

