



Warrigal Greens & Ricotta Fritters

Season: All

Serves: 30 fritters

Fresh from the garden: eggs, lemon, spring onions, Warrigal greens

Note: To save time in the kitchen, blanch the Warrigal greens before the kitchen class.

EQUIPMENT:

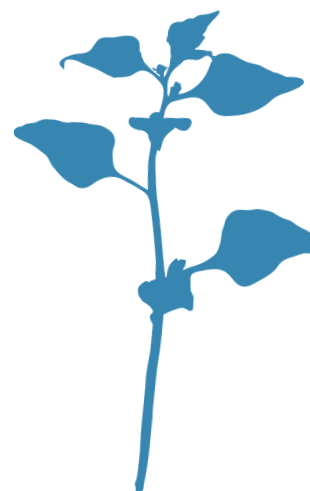
metric measuring scales and spoons
tea towel
chopping board
cook's knife
large saucepan
colander
large bowl
whisk
mixing spoon
large non-stick frying pan
2 dessertspoons
egg flip
paper towel
serving dish

INGREDIENTS:

500 g Warrigal greens, leaves picked
5 eggs
600 g ricotta
zest of a lemon
6 spring onions, finely sliced
225 g self-raising flour
½ tsp salt
3 tbsp sunflower oil, plus extra to add
as you cook batches
pepper

WHAT TO DO:

1. Prepare all the ingredients based on the instructions in the ingredients list.
2. Set the saucepan half-filled with water on medium heat and bring to the boil.
3. Blanch Warrigal greens in boiling water for 2 minutes. Remove from heat, rinse under cold water to refresh and drain.
4. Squeeze any excess water out of the blanched Warrigal greens, roughly chop and set aside.
5. Crack the eggs in a large bowl and whisk to combine.
6. Add the ricotta and lemon zest to the eggs and mix until just combined.
7. Add the spring onions and Warrigal greens to the ricotta and eggs and mix.
8. Sift the self-raising flour and salt into the ricotta mix and fold until well combined.
9. Pour the sunflower oil into the frying pan and set on a medium-to-high heat.





Warrigal Greens & Ricotta Fritters continued

10. Scoop up a spoonful of the mixture with a dessertspoon. Holding the spoonful of mixture close to the pan (to avoid splashing hot oil), use another dessertspoon to carefully push the mixture into the frying pan. Avoid overcrowding the pan so it's easier to flip the fritters.
11. Cook the fritters for about 3½ minutes. Turn the fritters over with an egg flip and cook on the other side for another 3 minutes. The fritters should be golden and slightly puffed up.
12. Drain on paper towels.
13. Repeat the process with the remaining mixture.
14. Serve with a sprinkle of cracked pepper.

