

SPICED SWEDE FRITTERS

Serves 4

INGREDIENTS:

1 Swede - around 650g - Peeled and diced into small chunks
75g Plain Flour
100ml Creme Fraiche
1 Egg - beaten
1 Red Chilli - de-seeded and finely chopped
1 Red Onion - finely chopped
1 Tsp Cayenne Pepper
2 Tsp Garamm Masala
½ Tsp Ground Turmeric
1 Tsp Crushed Coriander Seed
Small Handful Chopped Coriander
Sunflower Oil for frying
Mango Chutney. to serve

DIRECTIONS

Cook the swede in a pan of boiling water for 15 minutes until tender, then drain well.

In a large bowl, mix together the flour, creme fraiche and egg to make a smooth, thick batter. Stir in the chilli, onion, spices and coriander then season generously. Very roughly mash the swede and add to the mixture.

Heat a splash of the oil in a large, non-stick pan and cook small, flattened spoonfuls of the mixture for 2 minutes on each side until crisp and browned.

Serve the fritters hot with the mango chutney.