



# Warrigal Greens & Ricotta Fritters

SERVES: 30 Fritters

## INGREDIENTS:

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

## METHOD:

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
10. Scoop up a spoonful of the mixture with a dessert spoon. Holding the spoonful of mixture close to the pan (to avoid splashing hot oil), use another dessert spoon 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 3 ½ 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

