

WRINKLED PEA FLOUR VEGGIE FRITTERS

THE GREAT
EXHIBITION
ROAD FESTIVAL

Serves 2, Prep: 20 mins, Cook: 20 mins

Ingredients

Fritters

- 1 large courgette/carrot/raw beetroot/celeriac, coarsely grated (about 250g)
- 1 onion, finely sliced
- 2 tbsp chopped fresh coriander/parsley
- 1 egg, lightly beaten
- 5 heaped tbsp [Wrinkled Pea flour](#)

To serve

- 3 tbsp yoghurt
- 1 tbsp mint sauce
- salt and pepper

Steps

Preheat the oven to 200C.

Line a large baking tray with baking paper.

Mix all the fritter ingredients together in a large bowl and season with salt and pepper.

Shape the mixture into 8 patties and place on the lined baking tray.

Bake for 20 minutes or until cooked through and golden brown.

Meanwhile, mix the yoghurt with the mint sauce and season with salt and pepper and serve with the cooked fritters.