

# Vegetable Fritters

Workstation:

## Equipment

Large bowl  
Chopping board  
Non slip mat  
Knife  
Grater  
Frypan  
Wooden spoon  
Measuring cups  
Tablespoon  
Clean tea towel  
Spatula

## Ingredients

2 eggs, lightly beaten  
½ onion, finely chopped  
¼ cup finely chopped cauliflower  
1 cups grated pumpkin  
½ cup grated carrot  
½ cup grated potatoes  
¼ cup self raising flour  
2 grinds of pepper  
2 grinds of salt  
Olive oil for cooking

## Method

1. **Peel and chop** onion
2. **Chop** cauliflower
3. **Grate** pumpkin, carrot and potato
4. **Combine** the eggs, diced onion, cauliflower and grated vegetables in a large bowl
5. **Add** the flour, salt and pepper
6. **Mix** until well combined
7. **Heat** the olive oil over medium heat
8. **Add** heaped tablespoonfuls of mixture into the pan and cook in small batches until golden brown on both sides
9. **Transfer** to a plate
10. **Cover** with a clean tea towel to keep warm until ready to serve