

PEA AND PERSIAN FETTA FRITTERS

MAKES: APPROX 20

PREP: 30 MINS

COOK: 30 MINS



INGREDIENTS

- 350g YVC Persian Fetta tub – drain oil and reserve for frying
- 500g frozen peas – defrosted at room temp for about an hour
- 150g fresh ricotta
- 3 eggs
- zest of 1 lemon
- 100g plain flour (use besan flour for a GF version)
- 10g (1.5 tsp) baking powder
- handful of fresh mint leaves (finely shredded)
- 2 spring onions – finely sliced
- 15g (1 tbsp) sesame seeds
- salt flakes and ground black pepper to season
- yoghurt and Sriracha Hot Sauce (or other hot chilli sauce) to serve

METHOD

1. Place the peas in a food processor and pulse a few times until a rough consistency.
2. Add the ricotta, eggs, lemon zest, flour and baking powder and pulse a couple more times.
3. Place mixture in a large bowl. Carefully break apart the Persian Fetta into small pieces and add to the mixture.
4. Add in the mint, spring onions, sesame seeds, salt and pepper and combine gently with a spoon.
5. To shape the fritters, use a big tablespoon of mixture and roll into a ball and place onto a plate. Repeat until you've used all the mixture.
6. Using a good sized non-stick frying pan, heat to medium and add in enough of the reserved oil to cover the base of the pan. Reduce heat to low.
7. Add about 5-6 fritters to the pan at a time and press each one down gently with an egg flip to form a fritter shape. Cook evenly, about 3-4 mins each side, until a rich, golden brown. Place on paper towel and repeat until all fritters are cooked using a little more oil for each batch.
8. Serve with yoghurt stirred through with a little Sriracha (or hot chilli sauce) to taste. Alternatively serve with Whipped Fetta sauce (see Spiced Potato Wedges recipe).



yarra valley cheese

The way cheese should be.