

Broccoli Fritters

(Makes 4-6 Fritters)

Ingredients

Fresh Chopped Broccoli (boiled or unboiled), 2-3 cups

2 Jumbo Eggs

Brunswick Dairy Company Shaved Parmesan, ½ cup

Lion Plain Flour, 4 tbsp

1 Garlic Clove (minced)

G-Fresh Sea Salt & Pepper

Cobram Estate Australian Extra Virgin Olive Oil (for frying)

Brownes Dairy Sour Cream Light (optional – for serving)

Fresh Chives (chopped – for serving)

Fresh Lemon Wedges (for serving)

Method

Step 1

In a large mixing bowl, combine the chopped broccoli, eggs, parmesan cheese, flour, and garlic. Season well with salt & pepper. Stir until well combined.

Step 2

Heat oil in a pan over medium heat and place the fritter mixture in with the help of an ice cream scooper. Flatten them slightly with a spatula and space at least one inch apart.

Step 3

Let the fritters fry for about 2-3 minutes and then flip them over and fry for another 2 minutes on the other side until they're golden brown and cooked through.

Step 4

Once cooked, transfer to a serving plate and serve warm with sour cream. Lightly season with salt & pepper and sprinkle over some chopped fresh chives. Serve with lemon wedges. *Enjoy!*



Pic for illustration purposes only. Recipe may vary in appearance to pic.