



The Curve

SEASONAL RECIPE 1

Spiced Swede

Fritters

Makes 4 Servings

Ingredients

- ***1 Swede (approximately 650g), peeled and diced into small chunks***
 - ***75g Plain flour***
 - ***100ml crème fraiche***
 - ***1 Egg, beaten***
 - ***1 Red chilli, de-seeded and finely chopped***
 - ***1 Red onion, finely chopped***
 - ***1 teaspoon Garam Masala***
 - ***1/2 teaspoon round turmeric***
 - ***1 teaspoon fresh coriander, chopped***
 - ***Sunflower oil, for frying***
 - ***Mango chutney, to serve***
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How to Do It

- 1. Cook the swede in a pan of boiling water for 15 minutes until tender, then drain well*
- 2. In a large bowl, mix together the flour, crème fraîche and egg to make a smooth, thick batter*
- 3. Stir in the chilli, onion, spices and coriander, then season generously*
- 4. Very roughly mash the swede and stir into the mixture*
- 5. Heat a splash of the oil in a large non-stick pan and cook small, flattened spoonfuls of the mixture for 2 minutes on each side until crisp and browned*
- 6. Serve hot with chutney*

Chef's Tip

Toss the finished Fritters In Sesame Seeds, Sea Salt, Lemon Zest and fresh Coriander for a fresh taste

