



12

SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Stove

LANCEWOOD® PUMPKIN FRITTERS

INGREDIENTS:

Fritters:

500 g pumpkin, diced
2 extra large eggs
250 ml flour
5 ml baking powder
2 ml salt
Oil for frying

To serve:

1 x tub of **LANCEWOOD® Jalapeño Chutney** or **Sweet Red Pepper DIP&TOP™**

Fresh coriander

Lime

METHOD:

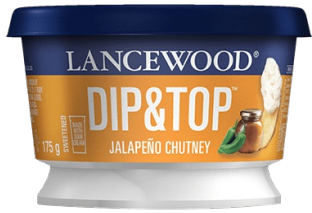
Fritters:

Cook the pumpkin in salted water until soft. Drain well and mash to a puree. Beat the eggs and add to pumpkin mixture. Mix well. Sift the flour, baking powder and salt together and add to the pumpkin mixture. Mix well. Heat a little oil in a pan and fry tablespoons of the mixture until golden on the one side. Flip over and fry until golden on the other side. Drain on absorbent paper.

To serve:

Serve with your choice of dip together with a sprinkling of coriander and a wedge of lime.

PRODUCTS USED:



Jalapeño Chutney Dip

ENJOY!