



Fritters



Ingredients

Vegetable oil for deep frying
 8-10 Iceberg lettuce leaves
 200gm carrots sliced thinly
 1 lebanese cucumber sliced
 3 limes halved
 2/3 cup of Lacewood with Sweet Honey
 Mustard & Lemon Myrtle Salsa.

Calamari Fritter Ingredients:

800gms chopped and thinly diced calamari
 250gms cooked jasmine rice
 2 eggs
 4cm piece fresh ginger grated
 3 teaspoons of sambal
 (Oelek or similar from your Asian grocery store)
 2 garlic cloves crushed
 3 spring onions sliced thinly
 cup of coriander leaves
 coriander stalks can be added for extra flavour
 1 teaspoon of finely grated lime zest, rock salt and
 fresh ground pepper.

Method:

Method: Process the fritter ingredients until it has combined

Heat the oil in a large pan or wok

Shape large tablespoon of fritter mixture in oval or round balls

Deep fry them in batches in hot oil until brown.

Drain on absorbent paper.

Serve fritters with lettuce leaves, carrot, cucumber, (and coriander leaves if you like), and the honey mustard and lemon myrtle salsa.

Chef's tip: Sweet chilli sauce is also nice and lemon grass grated into the fritter mixture adds an interesting flavour.