

CHEF GRAHAM'S PEA FRITTERS

POLLIN8



INGREDIENTS

Makes 8 fritters

3 cups frozen garden peas
1½ cups Panko breadcrumbs
6 chopped spring onions
2 tsp garam masala
3 large eggs
4 tbsp vegetable oil
1 cup Greek yoghurt
Salt & pepper



METHOD

1. De-frost the peas in cold water. Drain them and then in large bowl, roughly mash and break them down. Save the Panko breadcrumbs to one side for now but then add into the bowl all the other ingredients and mix well. Season well with salt and pepper before folding in the Panko breadcrumbs.
2. Add the vegetable oil to a good frying pan and heat up to a medium high temperature.
3. Use a tablespoon to scoop the mixture into the pan, making 8 round fritters. Cook for approximately 3 minutes each side.
4. Remove from pan and drain briefly on tissue paper before plating up with a good dollop of Greek yoghurt and a turn of black pepper.

Did you know, bumblebee tongues can be up to 2cm long! This helps them pollinate plants with very deep flowers like peas.

