

Cumin Spiced Carrot Fritters

Printed from Carrot Recipes at <http://www.carrotrecipes.co.uk/>

These crisp, delicious fritters are delicately spiced with cumin. They are super simple, slightly sweet and spiced and perfect as a starter or as part of a main course. Serve them with a cooling yoghurt dip or a chunky spiced salsa.

Ingredients:

125g carrots
1 onion
1 egg
4 tbsp. flour
1 tsp. cumin
1/2 tsp. garlic powder
1/2 tsp. chilli powder
50g feta cheese
2 tbsp. water
Salt and pepper

Directions:

1. Finely grate the carrots and thinly slice the onion. In a bowl, whisk the egg and add the cumin, flour, garlic powder and chilli powder. Add the water and whisk until smooth.
2. Crumble the feta into the batter and add the carrots. Stir to combine. Season with salt and pepper.
3. Heat a little oil in a frying pan. Add a spoon of the batter and smooth out with your spoon. Cook until golden, then flip over and cook until golden and crisp on both sides.

Author: Laura Young