

MALABAR SPINACH FRITTERS

Makes about 20 fritters.

Ingredients

20 large Malabar Spinach leaves

½ Cup Rice Flour

1 teaspoon ground Coriander

1 teaspoon Chili Powder

¼ teaspoon ground Turmeric

1 teaspoon Tandoori Powder

½ teaspoon Salt

Hepp's Curry Salt, for finishing

Oil for deep frying

Directions

Remove leaves from stems and rinse and then dry in a salad spinner. Stack the leaves one on top of the other and then slice into ¼ inch wide strips before placing into a mixing bowl.

Pour in rice flour, coriander, chili powder, turmeric, tandoori powder & salt and then mix together.

Pour in ¼ Cup of water 1 Tablespoon at a time until the mixture all comes together in a thick yellow paste do not add too much water as this will make it hard to stay together when frying.

When oil is ready, use 2 small spoons to drop round amounts of the mixture into the oil. Do not add more than 6 or so at a time as they cook in about 1 minute. Use a slotted spoon to remove from the oil and transfer onto a paper towel to drain of excess oil.

Serve with a yoghurt dipping sauce such as Raita or Tzatziki.