



OVEN BAKED KUMARA, CABBAGE AND TURNIP FRITTERS WITH A HERB AND GARLIC SAUCE

Season: Winter
From the garden: Kumara, cabbage, turnip, herbs, eggs
Type: Dinner
Difficulty: Easy
Country of origin:
Serves: 6 serves or 30 tastes
Source: Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- *chopping board and knife
- *food processor
- *mixing bowls and wooden spoon
- *measuring spoons
- *frying pan
- *lined baking tray

Ingredients

- * $\frac{1}{4}$ of a cabbage
- *3 medium turnips
- *1 medium to large kumara
- *1 small onion
- *2 eggs
- * $\frac{1}{2}$ cup plain flour
- *1 tsp salt and pepper to taste
- *oil for frying

SAUCE:

- *a few handfuls of fresh herbs
- *1 clove garlic
- * $\frac{1}{3}$ cup sour cream
- * $\frac{1}{4}$ cup mayonnaise

Method:

- 1.preheat oven to 200 degrees**
- 2.wash the turnip and kumara and chop into chunks small enough to fit into the food processor chute**
- 3.remove the core from the cabbage and cut into chunks**
- 4.using a grating attachment on the food processor, process the vegetables**
- 5.add the salt to the grated vegetable, mix and let it sit for around 10 minutes, then place the vegetables on a clean tea towel, bundle it up and squeeze out as much liquid as possible**
- 6.peel and chop the onion and fry in a little oil until softened**
- 7.mix the vegetables, onion, egg, flour and pepper together**
- 8.shape a tablespoon of mixture into thin patties and place on a lined baking tray**
- 9.bake in the oven until browned and crispy on the edges, for around 20 minutes**
- 10.for the sauce, place all the ingredients into a food processor bowl and process until smooth**

Skills: *measuring, chopping, using a food processor, shaping patties*