

## PERSIAN FETTA

# Pea & Persian Fetta Fritters

- Makes approx. 20 -



**The perfect starter or snack.  
Delicious and nutritious!**

### Ingredients

- 350gm YVC Persian Fetta tub - drain oil and reserve for frying (or use 2 x 150gm tubs)
- 500gm frozen peas - defrosted at room temp for about an hour
- 150gm fresh ricotta
- 3 eggs
- zest of 1 lemon
- 100gm plain flour (use besan flour for a gf version)
- 10gm (1.5 tsp) baking powder
- handful of fresh mint leaves (finely shredded)
- 2 spring onions - finely sliced
- 15gm (1 tbsp) sesame seeds
- salt flakes and ground black pepper to season
- yoghurt and Sriracha Hot Sauce (or other hot chilli sauce) to serve

- 1 Place the peas in a food processor and pulse a few times until a rough consistency.
- 2 Add the ricotta, eggs, lemon zest, flour and baking powder and pulse a couple more times
- 3 Place mixture in a large bowl. Carefully break apart the Persian Fetta into small pieces and add to the mixture.
- 4 Add in the mint, spring onions, sesame seeds, salt and pepper and combine gently with a spoon.
- 5 To shape the fritters, use a big tablespoon of mixture and roll into a ball and place onto a plate. Repeat until you've used all the mixture.
- 6 Using a good sized non-stick frying pan, heat to medium and add in enough of the reserved oil to cover the base of the pan. Reduce heat to low.
- 7 Add about 5-6 fritters to the pan at a time and press each one down gently with an egg flip to form a fritter shape. Cook evenly, about 3-4 mins each side, until a rich, golden brown. Place on paper towel and repeat until all fritters are cooked using a little more oil for each batch.
- 8 Serve with yoghurt stirred through with a little Sriracha (or hot chilli sauce) to taste. Alternatively serve with Whipped Fetta sauce (see Spiced Potato Wedges recipe).

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