



LEEK & CAULIFLOWER FRITTERS

<i>Ingredients</i>	<i>Equipment</i>
250 grams Cauliflower	Large Mixing Bowl
1 Rasher Bacon/ Gluten Free	Chopping Boards
1 Leek	Chef's Knife
2 Teaspoons chopped chives	Grater
¼ Cup grated Parmesan Cheese Omit	Spoon Measures
3 Eggs/ No Egg Replacer	¼ Cup Measure
2 Tablespoons SR Flour/ Gluten Free	Electric Frypan
Salt and Pepper to taste	Paper Towel
Vegetable Oil for Frying	

*All spices used are Woolworths brand with no traces of nuts.

*See 'Products used in Kitchen Classroom', on CPS Website.

Products omitted as required.

What to do

1. Slice Cauliflower into small pieces
2. Remove rind from bacon and chop into small pieces
3. Chop Chives finely

- 4. Grate Parmesan Cheese so you have $\frac{1}{4}$ of a cup**
- 5. Beat eggs**
- 6. Place all you chopped and grated ingredients including the flour, salt and pepper into a large mixing bowl and mix until well combined**
- 7. Heat oil in the electric frypan.**
- 8. Cook tablespoons of cauliflower mixture in batches for 2 minutes on each side or until golden.**
- 9. Drain on absorbent paper and serve.**