

# Broccoli and Cheese Fritters with Lemon Herb Yoghurt

## **Ingredients:**

2 cups Broccoli Florets

½ cup Grated Cheese

1 Cup Self Raising Flour

1 Cup Milk

1 Egg

Pinch of Salt

Pinch of Pepper

## **Method:**

- 1) Roughly chop broccoli florets into small pieces. Place into a saucepan filled with water and boil until softened.
- 2) Place flour, milk, egg, salt and pepper into a small bowl and beat well until only a few small lumps remain.
- 3) Place broccoli and cheese into flour mixture and mix well to combine.
- 4) Heat a pan of oil ready for frying. Once the oil is hot enough, drop large spoonfuls of fritter mixture into the hot oil and cook until golden.
- 5) Serve with Lemon Herb Yoghurt