

Kohlrabi & haloumi fritters with smoked salmon



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Preparation 25 mins | Cooking 20 mins | Makes 12

- 2 small (about 250g each) kohlrabi
- 1 medium carrot, coarsely grated
- 3 green onions (shallots), trimmed and thinly sliced
- 180g haloumi, coarsely grated
- $\frac{3}{8}$ cup self-raising flour
- 2 free range eggs, lightly beaten
- $\frac{1}{4}$ cup chopped dill + extra to serve
- 2 tbs light flavoured extra virgin olive oil, for pan-frying
- 200g sliced smoked salmon, trimmed
- $\frac{1}{2}$ cup crème fraîche or sour cream
- 200g smoked salmon, sliced, to serve
- Lemon wedges, to serve

STEP 1 Preheat oven to 150°C/130°C fan-forced. Cut the leaves and stems from kohlrabi, then peel with a small sharp knife. Coarsely grate the bulb. Place kohlrabi between sheets of paper towel and squeeze to remove excess moisture.

STEP 2 Combine kohlrabi, carrot, green onions, haloumi, flour, eggs and dill in a large bowl. Season with pepper. Mix well to combine.

STEP 3 Heat 1 tbs oil in a large non-stick frying pan over medium heat. Cooking in batches, add $\frac{1}{3}$ cup kohlrabi mixture per fritter to the pan. Flatten slightly with a spatula. Cook for 2-3 minutes on each side or until golden and almost cooked through. Place fritters on a rack on a tray lined with paper towel and keep warm in the oven between cooking batches (this ensures they are cooked right through too).

STEP 4 Serve warm fritters with smoked salmon, crème fraîche or sour cream, extra chopped dill and lemon wedges.