

## **FRITTERS AND A COLOURFUL SALAD**

Source: The Times magazine  
Serves 8



### ***Celeriac fritters:***

- Celeriac – 250g
- Eggs, lightly beaten – 2
- Sesame seeds – 50g
- Green chilli, finely chopped – 1
- Onion, finely grated – 1 small
- Sea salt and freshly ground black pepper
- Olive oil, for frying

**1.** Peel and grate the celeriac. Mix with the remaining ingredients in a bowl. Season with salt and pepper.

**2.** Heat a little oil in a frying pan and, when hot, place spoonfuls of the mixture in the pan and cook for 4-5 minutes on each side, until golden and crisp

### ***Red cabbage, kale and pomegranate salad***

- Pomegranate – 1
- Red cabbage – 200g
- Kale – 100g
- Sea salt and freshly ground black pepper

#### ***For the dressing***

- *Lime juice – 2TBSP*
- *Grapeseed oil - 3TBSP*
- *Honey – 1tsp*

**3.** Cut the pomegranate in half over a bowl lined with a sieve to catch the juice. Take out the seeds and reserve along with 2TBSP of the juice for the dressing.

**4.** Thinly slice the cabbage and roughly chop the kale. Mix the cabbage, kale and pomegranate seeds together in a bowl.

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**5.** For the dressing, mix 2TBSP pomegranate juice with the lime juice, grapeseed oil and honey, with salt and pepper to taste.

*Just before serving, toss the salad in the dressing, seasoning with salt and pepper*