



Mushroom and Herb Fritters

Makes: 30

2 tbs olive oil
400g button mushrooms, sliced
1 1/3 cups self-raising flour, sifted
Salt and ground black pepper
1 cup milk
2 eggs, lightly beaten
1 bunch chives, thinly sliced
1/3 cup flat leaf parsley leaves, finely chopped
extra light olive oil, for shallow frying
tzatziki dip, to serve

1. Heat olive oil in a frying pan over high heat. Add mushrooms. Cook, stirring often for 6 minutes or until liquid has evaporated. Transfer to a bowl. Set aside to cool completely.
2. Combine flour and salt and pepper in a large bowl. Whisk the milk and eggs in a jug with a fork until well combined. Pour into the flour mixture and stir gently until smooth.
3. Add mushrooms, chives and parsley. Stir gently to combine.
4. Add enough oil to a large non-stick frying pan to cover the base. Heat over medium heat until hot. Drop heaped tablespoonfuls of mixture into pan. Cook for 3 minutes each side or until golden and cooked through. Serve at room temperature topped with a dollop of tzatziki dip.

Note: Tzatziki dip is a yoghurt and cucumber dip found in the fridge section of the supermarket.