

grate all vegetables
put in colander with
a bowl under to drain
moisture out.

* Let me check the
moisture before
frying - may need
more SR Flour

Ejje

1 1/2 times recipe

INGREDIENTS

- 2 carrots, grated
- 1 zucchini, grated
- 1/4 small pumpkin, peeled and grated
- 1/2 onion, grated
- 1 small red capsicum, seeded and grated
- 1/2 bunch flat-leaf parsley, chopped
- 1 tbsp garlic & herbs
- 1 tsp dried mint / Fresh mint
- 1 tsp mixed spice (baharat)
- 1 tsp Aleppo pepper / Palak spice
- 1 tsp fine black pepper
- 1 tsp sea salt
- 2 cups SR flour
- 3 eggs
- rice bran oil (to fry in)

garnish

labneh, pine nuts, parsley, olives

METHOD

Place the carrots, zucchini, pumpkin, onion and capsicum in a large bowl with the parsley.

Beat the eggs and add to the vegetables. Combine the flour with 2 cups water and add this, also, to the mixture.

Add the spices to the mixture, and mix well to form a dough.

Fill a deep saucepan or a deep-fryer with rice bran oil and heat to at least 170 C.

Using a large spoon, drop dollops of the mixture into the hot oil in several batches so as not to lower the temperature of the oil.

Once they are golden on the underside, flip them over until both sides are a deep golden colour. Lift them from the oil and place on paper towels to drain.

To garnish ejje, place a spoonful of labneh on top and finish with an olive, pine nuts and parsley.