



The Gathered Green
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BROCCOLI & CAULIFLOWER FRITTERS WITH CORIANDER AIOLI

Thank you to eatdrinkpaleo.com.au for this recipe and picture.

Serves: 8 fritters

Ingredients

- 1.5 cups finely diced cauliflower
- 1 cup finely diced broccoli
- ½ cup grated halloumi cheese (optional)
- 2 whole eggs
- 1 tablespoon coconut flour
- Pinch of salt and black pepper
- Coconut oil or ghee for cooking

For the coriander aioli

- 2 tablespoons mayonnaise (optional)
- 1 tablespoon olive oil
- 1 tablespoon freshly chopped coriander
- ½ clove garlic, fine grated or diced
- A squeeze of lemon or lime juice





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Method

In a large mixing bowl, combine the fritter ingredients. If not using any haloumi cheese, add a more generous pinch of salt. Mix well.

Heat a large frying pan over medium-high heat and melt 1 tablespoon of coconut oil.

Using your hands, shape the mixture into small patties and add to the hot pan, one by one.

Bring the heat down to medium and fry for 4 minutes on each side or until golden brown.

In the meantime, whisk together the aioli ingredients and serve in a side ramekin.

Enjoy!

Jane

