

# Pumpkin & feta fritters with guacamole



**aroma**  
KITCHEN

## INGREDIENTS

250g grated pumpkin  
1 egg, beaten  
2 tbsp plain flour  
Good pinch dried chilli  
1 tbsp chopped fresh coriander  
**100g Emborg feta cheese**  
Salt and pepper to taste

2-3 tbsp olive oil  
**100g Asiago frozen avocado**  
1 clove garlic, finely chopped  
1 tbsp lime juice  
1 tomato, deseeded and finely diced  
1 handful mixed salad leaves for serving



## METHOD

- 1 Start by mixing together the grated pumpkin, egg, flour, chilli and chopped coriander together in a bowl.
- 2 Add in  $\frac{3}{4}$  of the crumbled feta and mix together well. Heat some olive oil in a large pan, form the mixture into fritters and brown on both sides. Transfer onto a baking tray and continue cooking in the oven at 200°C for 10-12 minutes.
- 3 To make the guacamole, smash the defrosted avocado with a fork and mix in the garlic, lime juice, salt, pepper and a drizzle of olive oil.
- 4 To serve, lay the fritters onto 2 plates with a side salad and decorate with the reserved feta and chopped tomato on top. Spoon the guacamole on the side and serve.