

CINNAMON PUMPKIN FRITTERS



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Boil pumpkin as per normal on stove top till soft. Drain water, mash, I add baking powder and alot of flour to stiffen it up, ensure the oil is hot, and dish spoonfuls into the hot oil till golden brown. As soon as it comes out sprinkle with cinnamon sugar to ensure it sticks.

For the chicken, I like to parboil. Dip in egg mixture and immediately thereafter in a flour mix with your favourite spices, I used paprika, parsley, salt, leaf masala, and rosemary. Refrigerate for about 30 minutes. Again, ensure oil is hot, put in piece by piece until beautiful crispy golden brown and drain on wax paper.

RECIPE AND PHOTO: Lee-Ann Capes Sansom