

Three-Veg Fritters

45–60 Min

Preparation

1. First peel and grate the beet. Then peel and grate the potatoes and carrots. Dice the onion.
2. Now take 3 bowls and fill each bowl with one of the types of grated veg. Add an egg, 40g of flour, minced onion and the seasoning to each bowl and knead well with your hands until you have a malleable mixture.
3. Shape the fritters with your hands and fry in a pan with sunflower oil. Fry on both sides for a few minutes until they are crispy. Allow to dry on a piece of paper towel.
4. Serve the fritters with salad and a dip of your choice.

Ingredients 6 Portions

= Kotányi Produkte

500 g	Beets
500 g	Potatoes, waxy
500 g	Carrots
3 pcs.	Eggs
2 pcs.	Onion
10 tbsp.	Sunflower oil
120 g	Flour
1 pinch	Garlic Granules
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole