

# KITCHEN COZA

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## EPISODE 1: RECIPE

### FARM-STYLED PUMPKIN FRITTERS

Empty bag of pumpkin on roasting tray, drizzle with oil and roast at 180 degrees for 45 minutes or until cooked through.

Add roasted pumpkin to a bowl and mash well.

Add the beaten egg and vanilla extract and mix.

Add the baking powder and then half the flour and mix well.

Add the rest of the flour and mix to a soft but firm batter.

Place a spoonful of the mixture into hot oil to check if the oil is at the correct temperature (should bubble).

Fry on one side until golden brown and turn to cook on the other side.

Repeat until all batter is finished.

Remove with slotted spoon and drain on absorbent paper.

In small bowl, combine castor sugar with cinnamon and sprinkle over hot fritters before serving.

### INGREDIENTS

500g bag PnP Diced Pumpkin

1 tbsp PnP Olive Oil

1 tsp vanilla essence

1 egg beaten

1 tbsp Treacle sugar

2 tsp baking powder

1 cup PnP Self raising flour

¼ tsp salt

Sunflower oil for frying

### CINNAMON SUGAR COATING

50g castor sugar

2tsp ground cinnamon