

I?ve never understood why in the age of Shrink-flation, when the package sizes of everything are quietly reducing, that we still have to buy Spinach in industrial quantities. I bought a pack of Spinach for the Shakshuka with Spinach and Lamb Meatballs, we made the other night. But as usual we ended up with half of the pack in the fridge. So??.

Ingredients:-

250g of Spinach, wilted in salted water
2 Cloves of Garlic, minced
Cornflour and Gram Flour, enough to make a stiff batter
½ Tsp of Turmeric
Salt & Pepper to season the batter

Method:-

(1) When your Spinach has wilted squeeze as much waters as you can from it.
(2) Mix the Garlic in and set aside.
(3) Mix the Batter ingredients but don?t add water.
(4) Form the Spinach into balls and roll in the dry Batter mix.
(5) Heat a fryer it 160C.
(6) Add water to the batter until you have a very stiff batter.
(7) Coat the Spinach balls in Batter and fry individually until the Batter is golden brown.

These made a surprisingly good side and we don?t have half a bag of Spinach learning

philosophy in the bottom of the fridge, which has to be a bonus!