

Maybe far from traditional, but we?re not known for being tradition respecters?..

Kale in the Curry. Kale in the Sag Aloe. Just Kale and more Kale. There is a reason for this. But to protect the dignity of others, let?s just say we have quite a bit of Kale to work through?.

We?re awash with Kale at the moment so we modified this recipe, to our surprise it actually worked really well.

Ingredients:-

1 Large Onion, roughly sliced
300g of Kale, fried with a little Oil and Five Spice until dark
1 Tsp of Hot Chilli Powder
1 Tsp of Onion Salt
1 Tsp of Garlic Salt
1 Tsp of Baking Powder
1 Tsp of Black Lime Power
1 Tsp of Turmeric
Fresh ground Black Pepper
Water
Oil to fry

Method:-

(1) Fry the Kale with Five Spice until you have a crispy texture and most of the water has been driven out.

(2) Set aside on kitchen paper to drain and cool.
(3) Mix to batter Onion and Kale with enough Water to make a very sticky batter.
(4) Heat Oil to 170c.
(5) Using a ladle and a spoon drop flat fritters into the hot Oil in batches.
(6) When then float remove them and set aside.
(7) Just before serving re-fry them in batches and drain before serving.

The crunch from the fried Kale and the taste was really good. Sometimes you happen on something a bit odd which really works?..