



JERNEJ KITCHEN

TOMATO FRITTERS (TOMATOKEFTEDES)

Tomato Fritters or Tomatokeftedes are an amazing Greek dish made with fresh tomatoes, herbs, and flour. They are vegan and great as an appetizer or snack.

SERVES	8	PEOPLE (APPETIZER/SNACK)
PREPARATION:	15	MINUTES
FRYING:	15	MINUTES
TOTAL TIME:	30	MINUTES (+REST)

TOMATO FRITTERS

700 g (1.5 pounds) Roma tomatoes

300 g (0.6 pounds) large cherry tomatoes

2 onions

2 tbsp chopped fresh mint

2 tbsp chopped fresh basil

1 tbsp chopped fresh parsley or dill

1 1/2 tsp salt

1/4 tsp black pepper

2 tsp baking powder

300 g (2 1/2 cups) all-purpose flour

250 ml (1 cup) canola oil

250 ml (1 cup) olive oil

TOOLS AND EQUIPEMENT

cutting board

kitchen knife

grater

large pan

paper towels

FRITTERS BATTER

Cut the Roma tomatoes (we used our local Grozdasti paradžnik Lušt) into small cubes, and roughly grate the cherry tomatoes (we used our local Slivov paradžnik Lušt). Roughly dice the onion and add to a bowl—season with chopped herbs, salt, and pepper. Stir, then combine the baking powder and flour. Stir. Place in the fridge for 30 minutes (or for up to 2 hours).

HEAT THE OIL

Pour both oils into a deep pan and place over high heat. Bring the oil to 170 °C / 340 °F.

FRY

Remove the fritters from the fridge. When the oil is hot, carefully drop in one tablespoon of tomato fritters. Repeat the process until you use the whole mixture. Fry for 5 - 6 minutes or until the fritters are golden brown. Shake the pan gently from time to time while frying.

SERVE

Transfer the tomato fritters onto a plate lined with paper towels. Serve them with your favorite sauce.