



# My Girlfriend's Potato Fritters

By Paul Jobin

It seems every mother has a challenge sneaking vegetables into children's diets. Lyndsay was one such mum who created these vegetable fritters to achieve just that, however, she then had the problem of the adults devouring them too. Over the years, it hasn't been unusual for her to be asked to a BBQ as long as she brings a large bowl of fritter batter and some Thai sweet chilli sauce. I love these sensational morsels — they make a terrific brunch dish with runny poached eggs and gremolata.

## Ingredients

### Fritter Mix

- 2 large onions, peeled and finely chopped
- 4 eggs, beaten
- ½ cup plain flour
- ½ cup fresh herbs, chopped
- 1 teaspoon salt
- ¼ teaspoon freshly milled pepper
- 6 large potatoes, peeled and grated
- 4 carrots, peeled and grated
- 1 zucchini, grated
- ½ cup Olive Oil based margarine
- 4 tablespoons olive oil

### The Boyfriend's Gremolata

- ½ cup brazil nuts, sliced thinly
- 1 orange, zested
- ½ orange, juiced
- 3 garlic cloves, peeled and finely chopped
- 1 cup flat leaf parsley, chopped
- ¼ cup extra virgin olive oil
- freshly milled salt and pepper

## Instructions

### Fritter Mix

In a large mixing bowl, combine the onion, eggs and flour. Stir in the herbs, salt and pepper, potatoes, carrots, zucchini and margarine. Mix together well.

On a BBQ solid top grill or thick bottomed pan, heat the olive oil. Place spoonfuls of batter, cook until golden, flip over and cook until golden on the other side.

If you are feeding a lot of hungry eaters, you can seal the fritters on both sides, transfer to a baking tray and finish cooking in a preheated 190°C oven for 5–6 minutes.

### The Boyfriend's Gremolata

In a mixing bowl, toss the brazil nuts, orange zest and juice, garlic and parsley. In a steady stream, stir in the olive oil and season with salt and pepper.

# Pumpkin Tortellini with Indian Spice

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Ready in 1 1/2 hours, plus 2 days infusing time for the curry oil. Serves 6

## Ingredients

- **Curry oil**
- ¼ cup curry powder
- 3 Tbsp coriander seeds
- 1 cinnamon quill
- 3 Tbsp mace
- 1¼ tsp cayenne pepper
- 1 cup canola oil

## Tortellini

- ½ onion, peeled and finely diced
- 4 cloves garlic, peeled and minced
- 2 Tbsp peeled and grated ginger Clarified butter
- 2-3 tsp curry powder
- 70 g pumpkin mash (for best results, bake the pumpkin)
- 2 Tbsp condensed milk
- 4 Tbsp tamarind pulp
- 18 gow gee wrappers (roll these out a little if they are too thick)
- 1 egg, beaten with a little water
- Basil leaves, to serve
- Crispy shallots (from Asian food stores)

## Coconut Broth

- 2 kaffir lime leaves
- 4 cloves garlic, peeled and sliced
- 1 knob ginger, peeled and grated
- 1 Tbsp palm sugar
- 2 Tbsp Thai green curry paste
- Juice 2 limes
- Peanut oil
- 250ml chicken stock
- ¼ cup basil leaves
- ¼ cup mint leaves
- 37.5ml coconut cream (luse Kara brand, a thick, homogenised product that stays stable when heated)
- 15ml fish sauce

## Instructions

### Curry Oil

1. Toast the curry powder and coriander seeds until fragrant. Tip into a bowl and mix in the rest of the spices. Whisk in the canola oil, cover and leave to infuse at room temperature for at least 2 days.
2. Wet a piece of muslin cloth, strain oil through the cloth and discard the spices.

### Tortellini

1. Sweat the onion, garlic and ginger in clarified butter until transparent, about 4 minutes. Add the curry powder and cook until fragrant. Stir in the cooled pumpkin mash and mix well.
2. Remove from heat, stir in the condensed milk and tamarind pulp and season with salt if necessary. Blend in food processor until smooth, then place in a plain-nozzle piping bag.
3. Lay wrappers out on a clean surface, then pipe pumpkin mixture towards the front of each one. Brush a little egg wash around the filling, fold over, and crimp together to secure into a half moon shape. Bend the corners around to form a tortellini shape.
4. When all tortellini are ready, plunge into salted boiling water and cook until they rise to the surface and the dough is soft and translucent. Remove with a slotted spoon and coat with a little curry oil.

### Coconut Broth

1. Place the first 5 ingredients in a food processor and blitz to a paste. Add lime juice and blitz to combine.
2. Heat a little peanut oil in a sauté pan, add cook the paste over a medium heat until it starts to colour and become fragrant. Add chicken stock and herbs, reduce by half, then add 125ml coconut cream and reduce by a quarter. Add the fish sauce to season and cook out for another 2 minutes.
3. Strain the sauce through a fine sieve into a clean saucepan. Whisk in the remaining coconut cream and set aside to aerate.

### To Assemble

Place a few basil leaves on a plate and pop the tortellini on top. Put the heated coconut broth into a stainless steel jug, aerate with a stick blender to form plenty of bubbles, then spoon this over the tortellini. Drizzle with some of the curry oil, then add a few more basil leaves and some crispy shallots.