

Celery Fritters

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This crisp veggie bites are the perfect way to use up celery. You can serve them with a sweet or savoury dip, or you can omit the cinnamon and add a different spice such as chilli powder - they're totally customisable!

Ingredients:

4 celery sticks
120ml milk
200ml sour cream
1 egg
150g plain flour
10g brown sugar
1 tsp. cinnamon
30ml oil

Directions:

1. Whisk together the flour with the egg until smooth. Add the sour cream, sugar and cinnamon and whisk again, then gradually whisk in the milk until you have a smooth batter.
2. Chop the celery sticks into chunks. Heat the oil in a frying pan until it starts to smoke. Dip the celery chunks into the batter then drop into the oil. Fry for 3 minutes until golden, then scoop from the pan with a slotted spoon. Drain of excess fat on kitchen paper.

Author: Laura Young