### Mrs Last's Group

Beetroot and Carrot Fritters with Halloumi and Lemon Ginger Dressing

**Season:** Spring  
**Type:** vegetable  
**Difficulty:** Medium  
**Recipe Source:** house to home  
**Fresh from the garden:** lemon, beetroot, carrots, mint, garlic, eggs

### What to do:
- Make the dressing by combining all ingredients into a screw top jar and shake well.
- Peel and coarsely grate the beetroot and carrot and place in a bowl.
- Finely chop the mint and add to the vegetables.
- Crush the garlic and add this and the ginger to the bowl.
- Stir in the eggs, plain flour and crumbled feta.
- Season with salt and pepper.
- Slice halloumi into enough pieces for 1 or 2 each per person.
- Heat some olive oil in a non-stick frypan and cook spoonfuls of the fritter mixture on each side until golden.
- Continue until all the mixture is used and keep the fritters warm in a low oven.
- Wipe out the pan and fry the halloumi slices until golden on each side.
- Top each fritter with a piece of halloumi and drizzle with the ginger dressing and garnish with fresh mint leaves.

### Equipment:
- Teaspoon measure  
- Tablespoon measure  
- Fine grater  
- Juicer  
- Measuring jug  
- Glass jar with lid  
- Peeler  
- Knives  
- Chopping boards  
- Bowl  
- Coarse grater  
- Herb chopper  
- Non stick frypan  
- Flip  
- Tongs  
- Oven proof dish

### Ingredients

#### DRESSING
- 2 teaspoons grated ginger  
- 1 tablespoon honey  
- Zest and juice of 1 lemon  
- 75 ml olive oil  
- Salt and pepper

#### Fritters
- 1 packet of haloumi  
- 75 grams feta  
- 3 beetroot  
- 3 carrots  
- 2 tablespoons mint leaves  
- 1 garlic clove  
- 1 teaspoon finely grated ginger  
- 3 tablespoons of plain flour  
- 2 eggs  
- Olive oil for shallow frying  
- Mint leaves for garnish