



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?..