



# CHILLI BITE-DIPPED CARROTOP FRITTERS

The Mystery Box Challenge on *MasterChef SA* is really just what people do every day. You peer into the fridge and let your mind go wild, which is why I like to fill my fridge with things that will be inspiring. This dish was an accidental marvel when I had leftover carrot tops and half a bag of chilli bite mix lurking around. I do like that I still surprise myself sometimes – it reminds me why I started cooking in the first place.

## SERVES 4

½ cup chickpea flour  
¼ cup cake wheat flour, plus  
extra ½ cup for dusting  
2 Tbsp panko crumbs  
A pinch of ground cumin  
A pinch of ground coriander  
½ tsp Kashmiri chilli powder  
¼ tsp lightly crushed  
fennel seeds  
1 tsp baking powder  
1 tsp salt  
¼–½ cup very cold  
sparkling water  
3 ice cubes  
Vegetable oil for deep-frying  
A bunch of carrot tops  
(4–5 tops per person), left  
whole or slightly trimmed  
Maldon salt to sprinkle  
Fresh coriander, finely chopped,  
to sprinkle

- 1 In a bowl, mix together the flours, crumbs, ground spices, fennel seeds, baking powder and salt. Mix in a few tablespoons of sparkling water to make a paste. Then, add a little extra water until the batter is thin and runny. Add the ice cubes.
- 2 Heat the oil in a small, deep pot over a medium-high heat. You will know it is hot enough when you splash in a few drops of batter and they start to bubble immediately.
- 3 Dredge the carrot tops through the batter in batches and fry until golden. Allow to drain on kitchen towel. Sprinkle with Maldon salt and coriander.
- 4 Serve with Hey dhal-ling (page 45) and basmati rice.





