



*When the oil's hot:* Scoop out a spoonful of batter with the soup spoon; use the other soup spoon to scrape the batter off and into the hot oil. So one spoon scoops, the other one scrapes.

Drop the spoonfuls of batter into the hot oil, leaving room between them — don't crowd the pan. Cook until golden-brown, about 1–2 minutes, then turn them over and cook till golden on the other side, another 1–2 minutes.



Drain on paper towels. Best hot, but can be eaten cold. To re crisp cold fritters, just heat in the oven on a rack until warm & re-crisped (250°F [120°C/GM<sup>1/2</sup>]).

They're a snack — you can have them as part of a meal as we had when we were kids but basically they're a snack, to be eaten with your fingers.

You can reuse your deep-fry oil if you like; for instructions, see page 48.