

Leek and Fennel Fritters (???????????)



Ingredients

For the Filling

- 3 leeks
- 1 onion
- 3 cups chopped greens, such as spinach, dill, celery leaves, fennel leaves, et cetera
- 2 tsp dried parsley
- 2 tsp dried fennel seeds
- 1/2 tsp salt
- 1 tsp sugar

For the Dough

- 3 cups flour
- 1 cup water
- 3 tbsp olive oil
- 1 tbsp white vinegar
- pinch of salt

Method

1. Halve and finely slice the onion and the whites of the leeks, and then sauté until soft
2. Add salt and sugar, turn heat to low, and cook 20-30 minutes until caramelised
3. Add finely chopped greens and dried herbs and cook until just wilted.
4. Mix together all the dough ingredients and kneed 4-5 minutes until smooth.
5. Divine dough into 12-14 portions, roll into balls an press into a flat circle. Put 1tbsp of filling in the centre, pinch of the sides into a bundle, and then carefully roll flat again.
6. Fry in oil on a frying pan until lightly browned on both sides.

Variations

You can use pre-made filo instead of the dough and make filo pillows: place 4-5 tbsp filling on 2-3 fresh filo sheets, and fold into pillows. This will make five filo pillows.

Revision #3

Created 2024-12-09 17:27:57 UTC by Anna Pardee

Updated 2025-01-25 20:32:44 UTC by Anna Pardee