Spring Onion and Cauliflower Fritters

Preparation and Cooking time: 30 mins
Makes 15

Ingredients:
250g Cauliflower, thinly sliced
2 rashers bacon, rind removed and chopped
3 spring onions, trimmed and thinly sliced
2 teaspoons chopped chives
½ cup grated mozzarella cheese
3 eggs
2 tablespoons self-raising flour
Sea salt and cracked black pepper
Vegetable oil for shallow frying
½ cup store bought tomato relish to serve

Method:
1. Place the cauliflower, bacon, spring onions, chives, mozzarella, eggs, flour, salt and pepper in a bowl and stir well to combine.

2. Heat 1 cm of oil in a large frying pan over medium heat. Cook tablespoons of the cauliflower mixture, in batches for 2 minutes on each side or until golden. Drain on absorbent paper and serve with tomato relish.

3. Serve with lemon wedges, if desired.