



THE WEDNESDAY CHEF

Pea Fritters with Za'atar and Feta

Makes 25 - 30 fritters

Adapted from [Ottolenghi Simple](#)

500 grams (1 lb 2 oz) frozen peas, defrosted
120 grams (4 1/2 oz) ricotta
3 eggs, beaten
Finely grated zest of 1 large lemon
Salt and black pepper
3 tablespoons za'atar
100 grams (2/3 cup) all purpose flour (or gluten-free flour)
1½ teaspoons baking powder
20 grams (small handful) mint leaves, finely shredded
200 grams (7 oz) feta, broken into 2cm pieces
800ml (3 cups) sunflower oil, for frying

1. Put the peas in a food processor and pulse until roughly crushed, then transfer to a large bowl. Add the ricotta, eggs, lemon zest (reserve the lemon, cut into wedges for serving), three-quarters of a teaspoon of salt and a good grind of pepper, and mix well. Add the za'atar, flour and baking powder, mix until just combined, then gently fold in the mint and feta, so it doesn't break up.
2. Pour the oil into a medium saucepan on a medium-high heat. Once hot, use two dessert spoons to scoop up balls of the fritter mixture: they won't be uniform in shape, but should

each be about 4cm wide. You should be able to fry about six or seven at a time: carefully lower them into the oil and fry for three to four minutes, turning them once, until cooked through and golden-brown. (If the fritters are cooking too quickly, reduce the temperature, so they cook right through to the middle.) Once done, lift the cooked fritters from the hot oil with a slotted spoon, transfer to a plate lined with kitchen paper and serve immediately or keep warm in an oven.

3. Repeat with the remaining fritters, and serve warm with lemon wedges alongside.