



Miele

Manchego fritters with kawakawa and orange salt

By Miele

40 minutes

Preparation time

20 minutes, plus 5 hours drying

Cooking time

30 serves

Serves

INGREDIENTS

Fritters

75 g plain flour
¾ tsp smoked paprika
¼ tsp salt, fine
50 g butter | diced
2 eggs
50 g manchego cheese | grated
Vegetable oil, for frying
125 ml water

Kawakawa and orange salt

8 kawakawa leaves
Salt flakes

METHOD

Fritters

1. Mix together the flour, smoked paprika and salt in a bowl.
2. Place the butter and water in a medium saucepan and bring to the boil on high heat, [induction](#) setting 8.
3. Reduce the heat to medium, induction setting 6 and add the flour mix, beat in with a wooden spoon until incorporated and cook for 1 minute, remove from heat and place into the bowl of a freestanding mixer.
4. With the paddle attachment mix on a low speed for 5 minutes.
5. In a small bowl whisk the eggs together and combine with the cheese. Pour a little at a time into the freestanding mixer, waiting until it is all combined. Place in a container and keep in the fridge until needed.
6. Heat the vegetable oil in a high sided saucepan or deep fryer to 180°C.
7. Using two spoons, scoop a walnut sized piece of pastry and slide carefully into the oil, repeat until two-thirds of the surface is covered. Cook until browned, turning halfway.
8. Remove and place on paper towel to drain.

Kawakawa and orange salt

1. Spread the orange zest on a baking tray and place the kawakawa leaves on another.
2. Select Drying at 60°C and set a duration for 5 hours. Place the kawakawa on shelf level 2 and the orange on shelf level 4. Set a minute minder for 2 hours.
3. The orange should be dry in 2 hours and the kawakawa in 5 hours, if either is still moist leave in the [oven](#) for an extra hour. Remove and cool on the bench.
4. Crush the orange zest lightly with your hands and place in a bowl with an equal volume of salt flakes.
5. Crumble the kawakawa leaves with your hands and rub through a sieve or grind in a spice grinder.
6. Add an equal volume as before to the orange and salt mix, making the mix equal parts orange, kawakawa and salt. Keep in an airtight container.

To serve

1. Sprinkle the salt liberally over the still hot fritters, serving extra salt on the side.

Hints and tips

- Manchego cheese can be substituted with other cheeses, as long as it's strong, dry and sharp, such as parmesan.
- Take extra care when deep frying on a cooktop.
- If you don't have the Drying function, the kawakawa and orange can be dehydrated using Conventional at 60°C.