

Chef Ofer's Cauliflower Fritters

1 large head of cauliflower, cleaned and broken into florets

2 peeled large potatoes

1/2 cup (80 grams) flour

2 eggs

1 teaspoon salt

pinch pepper (he uses white pepper which I find too sharp, I used black pepper)

small bunch fresh dill (do try for the fresh dill, it's a wallop of flavor but if inaccessible, use the frozen chopped dill, 2 squares), cleaned and chopped

Oil for frying

Directions:

Bring water to boil with 2 teaspoons of salt and boil florets for 8 minutes exactly. Drain well. The cauliflower will still have some crunch to it and that's correct. Chop the cauliflower coarsely and set aside. Peel the potatoes and cube and cook in salted water till fully soft. Mash potatoes well (it doesn't have to be perfectly smooth, however). In a large bowl, place the flour, eggs, fresh chopped dill, add the mashed potatoes and chopped cauliflower, the salt and pepper and mix thoroughly. Batter will be chunky. Form patties and take a frying pan with oil to cover the bottom of the pan (add more as needed, just bring temperature back to frying heat) and heat oil to medium heat, frying fritters about 4 minutes on each side till deep golden brown. Drain and serve. Lovely with sour cream or maybe some horseradish, red or white for a change of pace.