



Difficulty

Easy



Cuisine

Mediterranean



4 Diners



Time

30 minutes



Variety

Castaño

Pumpkin Fritters With Castaño Garlic



1. Peel the Castaño Garlic clove.
2. Peel the Pumpkin, remove its seeds, and cut it into approximately a finger's width dice.
3. Put the Garlic and the Pumpkin in a pot, season and cover with water. Cook for about 15 minutes, until the Pumpkin is soft.
4. At that time put the Pumpkin and the Garlic, together with some of the cooking liquid, in a mixer and blend.
5. For the preparation of the fritters' dough, mix the Flour, a pinch of Salt, the Eggs and the Yeast in a bowl, and whip until a homogenous mixture is attained.
6. Add the pureed Pumpkin to the dough and keep whipping for all the ingredients to blend. Leave the dough to stand for 10 minutes.
7. When this time is up, and with the help of two spoons, make balls out of the dough to make the fritters.
8. Pour the Oil in a pan and heat it. Fry the dough balls until golden. Try not to do it on too high heat, since the fritters could get burnt outside but remain raw inside.

Dish Presentation

9. To make a Sauce to serve with our Fritters: chop a few Fresh Mint Leaves.
10. Put the Mint, the Natural Yoghourt and the Cream in a bowl and whip thoroughly for all the ingredients to blend.
11. Pour the Sauce into a container and serve together with our Pumpkin Fritters.

Tips from the Chef *Miguel Ángel Mateas*

- In this case we have made a Yoghourt based sauce, but we can also serve the fritters with Black Garlic Ali-Oli, a Curry Sauce... since these are salty fritters.
- You can replace the Pumpkin with a similar ingredient such as Chickpeas, Carrot... to make fritters of different flavours.

Ingredients

- 1 clove of Castaño Garlic
- 500 gr of Pumpkin
- 2 Eggs
- 100 gr of Flour
- 50 ml of Cream
- 1 Natural Yoghourt
- Fresh Mint Leaves
- 1 Yeast packet
- Sunflower Oil
- Salt