



# JOYA® APPLE & POTATO BACON FRITTERS

Serves 4 - 6



Created by :

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## INGREDIENTS:

- 2 JOYA® apples, in the skin
- 3 medium (about 300 g) potatoes, in the skin
- 30 ml (2 tbsp) lemon juice
- 100 g back bacon, excess fat removed, chopped and pan-fried
- 1 spring onion, finely chopped
- 60 ml (¼ cup) cake flour
- 30 ml (2 tbsp) chopped fresh origanum or thyme
- 10 ml (2 tsp) wholegrain mustard
- 2 extra-large eggs, beaten
- salt and pepper
- olive or avocado oil for pan-frying

## To serve

- 1-2 eggs per person
- rocket leaves

## METHOD:

1. Coarsely grate the apples and potatoes and press out any excess moisture from this mixture with your hands. (Or wrap it in a clean dish towel and gently wring out the liquid.)
2. Add the remaining ingredients to the apple mixture, except the oil, mix well and season to taste.
3. Heat a thin layer of oil over a medium heat in a large frying pan. Scoop spoonfuls of the mixture into the pan and allow to fry until cooked and golden brown on both sides. If necessary, cover fritters with a lid for a few minutes, just until the potatoes are completely cooked.
4. Drain fritters on kitchen towel if necessary and keep warm. Prepare the eggs according to your family's preference and serve with the warm fritters and rocket leaves.

**FIRM  
SWEET  
CRUNCHY  
APPLE**

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