

Cabbage & Tofu Fritters

Serves 4 (makes 12 fritters)

500g tofu grated

2 cups shredded cabbage

1/4 cup coriander

8 spring onion

1 cup buckwheat flour

1 teaspoon baking powder

1 cup milk (any kind)

4 eggs

To serve: Avocado, rocket, kim chi, kecap manis (or tamari), kewpie mayonnaise (or any whole egg mayonnaise)

Combine tofu, cabbage, coriander and spring onion. Add flour and baking powder to the tofu mix and combine. Add the wet ingredients and stir well.

Heat a fry pan to medium heat and place heaped ¼ cups of mixture into the fry pan, spreading out to about 1.5cm thickness. Cook for 3-4 minutes each side or until browned. Keep warm and repeat with remaining batter.

Serve three fritters per person topped with avocado, rocket, kim chi and sauces.

