

**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

2 oranges | zest only  
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.