

Turban Chopsticks

White Lentil Coconut Fritters with Turban Chopsticks Green Appled Chilli Jam

Makes approx. 30-35 Fritters

Cooking time: 15 minutes

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| 1 packet | Turban Chopsticks White Lentil Coconut Fritters |
| 6 tablespoons | Turban Chopsticks Green Appled Chilli Jam |
| $\frac{3}{4}$ cup | Water |
| 1 medium | Onion, diced finely |
| 1 handful | Coriander leaves |
| Oil | For shallow frying |

Method:

1. Open dry lentil mixture, coconut shreds and spices enclosed in the packet and place all ingredients into a large mixing bowl. Add water, coriander leaves and finely diced onion to the dry mix.
2. Stir through well, until all contents are moist and mixed thoroughly. Allow the mixture to rest for about 1/2 hour.
3. Heat oil in a non-stick pan over medium-high heat and spoon the fritters into the pan. Fry lightly for 1-2 minutes each side or until golden and fluffy. Serve hot and indulge in this easy to do treat, with a dollop of Green Appled Chilli Jam.
4. For a simple variation, add a cup of corn, peas, shrimp, mince or crab meat.

