

MasterFoods™

PROFESSIONAL

Pizza Fritters
RECIPE

Pizza Fritters



<?xml version="1.0"?>

TIME

5-10 minutes

INGREDIENTS

13 items

MAKES

24 servings

Fritters that can be enjoyed at any part of the day! Great as a snack on the go and perfect with a simple tomato and basil salad.

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INGREDIENTS

- 2 tbsp. Olive Oil, divided
- 1 Red Onion, finely sliced
- 2 tsp. Fennel Seeds
- 1 tbsp. White Wine Vinegar
- 1 medium Sweet Potato, finely grated or shredded with a papaya cutter
- 60 g Pepperoni, cut into strips
- 1 cup Spinach, chopped
- 2 tbsp. MasterFoods™ Professional Oregano Leaves
- ½ cup mixed cheese, such as shredded Mozzarella, Cheddar and Parmesan
- 1 Egg, lightly beaten
- ⅓ cup MasterFoods™ Professional Tomato Sauce, plus extra for dipping
- ½ cup Plain Flour, plus more if needed
- Handful of Basil leaves

PRODUCTS USED

MasterFoods Professional Gluten Free Tomato Sauce 4L Bottle

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Heat half the olive oil in frying pan over a medium high heat.
2. 2
Cook onions until just starting to soften, then add fennel seeds and cook for another minute. Add the white wine vinegar, remove from heat and leave to cool completely.
3. 3
In a large mixing bowl, add the sweet potato, spinach, pepperoni, oregano, cheese, and cooled onion mix.
4. 4
Stir in the beaten egg and tomato sauce, then fold in the flour and mix until no dry spots remain, taking care not to over work the mixture.
5. 5
Heat the remaining half the olive oil in frying pan over a medium high heat.
6. 6

Place two tablespoons of mixture into the pan and gently flatten. Cook 3 to 4 minutes on each side until golden and crisp. Repeat with the remaining batter.

7. 7

To serve, plate fritters with fresh basil scattered on top and extra tomato sauce on the side for dipping.

Tips:

1. 1

For extra crispiness and crunch, finely grate over parmesan cheese when frying in pan on each side.

2. 2

Can be served with mustards and chilli sauces.

3. 3

For heat, add a teaspoon or two of MasterFoods™ Professional Chilli Sprinkle.

More Recipes Like This

[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)

[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

100% Not Schnitzel Wrap

Cooking time

15 Minutes

Ingredients

12 items

[SEE DETAILS](#)

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