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| **Ingredients:** |  **Equipment:** |
| * 2 cups Brussels sprouts, finely chopped
* 2 spring onions, finely chopped
* 2 tablespoons flour
* ½ cup grated parmesan cheese
* 2 eggs, beaten
* 2/3 cup panko bread crumbs
* 120gms soft goat cheese
* vegetable oil
 | * knife
* chopping board
* grater
* fork
* metric measuring cups/spoons
* scales
* frying pan
* wooden spoon
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**Method:**

1. Combine Brussel sprouts, spring onions, flour and parmesan cheese.
2. Whisk eggs and add them & panko crumbs to Brussel sprout mixture.
3. Add goats cheese and season to taste.
4. Form small cakes and fry in a hot pan with vegie oil until golden and crispy. Cook on the other side and place on a tray with paper towel to absorb the oil.
5. Serve!