Ingredients:

- [ ] 500 g Warrigal greens, leaves picked
- [ ] 5 eggs
- [ ] 600 g ricotta
- [ ] zest of a lemon
- [ ] 6 spring onions, finely sliced
- [ ] Handful of native mint, chopped
- [ ] 225 g self-raising flour, sifted
- [ ] ½ tsp salt
- [ ] 3 tbsp rice bran oil, plus extra to add as you cook batches
- [ ] pepper

Equipment:

- [ ] metric measuring scales and spoons
- [ ] tea towel
- [ ] chopping board
- [ ] cook's knife
- [ ] large saucepan
- [ ] colander
- [ ] large bowl
- [ ] whisk
- [ ] mixing spoon
- [ ] large non-stick frying pan
- [ ] 2 dessertspoons
- [ ] egg flip
- [ ] paper towel
- [ ] serving dish

Method:

1. Prepare all the ingredients based on the instructions in the ingredients list. Set the saucepan half-filled with water on medium heat and bring to the boil.
2. Blanch Warrigal greens in boiling water for 2 minutes. Remove from heat, rinse under cold water to refresh and drain.
3. Squeeze any excess water out of the blanched Warrigal greens using a clean tea towel, roughly chop and set aside.
4. Crack the eggs in a large bowl and whisk to combine.
5. Add the ricotta and lemon zest to the eggs and mix until just combined.
6. Add the spring onions, Warrigal greens and chopped mint to the ricotta and eggs and mix.
7. Sift the self-raising flour and salt into the ricotta mix and fold until well combined.
8. Pour rice bran oil into the frying pan and set on a medium-to high heat.

9. Scoop up a spoonful of the mixture with a dessertspoon. Holding the spoonful of mixture close to the pan (to avoid splashing hot oil), use another dessertspoon to carefully push the mixture into the frying pan. Avoid overcrowding the pan so it's easier to flip the fritters.
Cook the fritters for about 3 minutes. Turn the fritters over with an egg flip and cook on the other side for another 3 minutes. The fritters should be golden and slightly puffed up. Drain on paper towels.

10. Repeat the process with the remaining mixture.

11. Serve with a sprinkle of cracked pepper.