



SANTORINI TOMATOKEFTEDES

Serves 2-4 people

Santorini. It's so beautiful that the whole world wants to see it once. Pretty whitewashed villages cascading down the cliffs into the Aegean Sea, never-ending views and perfect sunsets. The island itself seems quite barren but the volcanic soil is great for supporting vine plants and some of the best, most famous tomatoes in Greece.

This simple recipe is a real treat and something that you'll want to make again and again. It tastes like vacations...

Ingredients:

500g small vine or cherry tomatoes
1 medium white onion, finely diced
2 scallions/spring onions, finely chopped
1 small bunch of fresh parsley
2-3 fresh mint leaves
Plain flour
1 tsp baking powder
Sunflower oil for frying
Salt and pepper

Preparation:

- Finely chop the tomatoes and leave in a colander to drain as much of the juice out as possible.
- Finely chop the onion, scallions, parsley and mint and mix together in a large mixing bowl.
- Once enough juice has left the tomatoes, add them to the mixing bowl and gently combine all ingredients together.
- Add the baking powder and 2 tablespoons of plain flour then season generously with salt and pepper.
- Knead the mixture with your hands until it forms an almost dough like texture, if the mixture is still wet and doesn't hold its shape add a little more flour, knead again and repeat if necessary.
- Take tablespoons of the mixture and roll, then press them gently into little patties and set to one side.

- Heat some oil in a non-stick frying pan on a low-medium heat. Once the oil is heated, place the patties into it and cook until golden brown, turn over and cook until golden brown and the patty has cooked all the way through.
- Once cooked, remove the fritters from the oil and leave to cool and drain on a plate covered with kitchen paper.
- Serve with freshly made tzatziki, or mayo. Spice them up with a little chilli sauce and even add some crumbled feta for an extra burst of flavour! We like to pair tomatokeftedes with a glass of chilled Santorini Assyrtiko wine or Sauvignon Blanc!

Καλη σας ορεχι!