

# open kitchen

Inspired Culinary Events. Passionately Crafted.

## Spiced Carrot and Beet Fritters

Yield: 20 small fritters

### Ingredients

- 2.5 cups carrots, matchsticks cut
- 2.5 cups beetroot, matchsticks cut
- 1 tbsp sea salt
- 1 cup spring onions, trimmed and sliced
- 1/3 cup chopped cilantro
- 2 cups water
- 1 1/3 cup all-purpose flour
- 1 cup rice flour
- 2 tsp dried cumin
- 2 tsp smoked paprika
- 1 tsp sea salt
- 1 tsp cracked black pepper
- Vegetable oil for frying

### Directions

1. Peel the carrots and beetroot; cut into matchsticks.
2. Sprinkle with salt and let it rest about 15 minutes to release liquid, use paper towels to absorb the liquid. (This method is known as disgorging.)
3. Mix water, all-purpose flour, rice flour, cumin, smoked paprika, sea salt, and pepper and let sit for 15 minutes.
4. Mix into flour batter the disgorged carrot and beet matchsticks, spring onions, and cilantro.
5. Pour oil into a large wide, heavy pot to a depth of 1 1/2" and heat over medium heat until temperature reaches 350° on a candy thermometer.
6. Line a rimmed baking sheet with paper towel and place a large wire rack on a second baking sheet. Preheat the oven to 250°F.
7. When the oil is hot, working in batches and using 2 large metal spoons, scoop the carrots and beet batter into one of the spoons and flatten with back of second spoon. Cook until golden brown and crisp, about 3 minutes per side; transfer to a wire rack then put into oven to keep warm.

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## Carrot-Top and Pistachio Pesto

Yield: 1 cup

### Ingredients

- 1/4 cup shelled pistachios
- 1 large peeled garlic clove
- 1 cup loosely packed carrot top leafy greens
- zest of 1 lemon
- Juice from 1 lemon
- 3 tablespoons extra virgin olive oil
- kosher salt
- freshly ground black pepper

### Directions

1. Rinse and dry the carrot top greens to remove any grit and dirt.
2. Pulse the pistachios and garlic in the bowl of a food processor.
3. Add the carrot stems, lemon juice, lemon zest, pinch of kosher salt, and freshly ground black pepper. Pulse several times, scraping down the sides of the bowl with a rubber spatula as needed. Add the olive oil and two tablespoons warm water (this will help thin the pesto to make it easier for tossing!) and process until mostly smooth. Season to taste with salt and pepper.