

Amaranth Leaves Fritters



Ingredients

- 2 Eggs
- Bunch of Amaranth leaves, chopped
- 200 gr Flour
- 1 tsp baking powder
- 100ml milk (can be plant based)
- 100gr cheese (optional)
- Spices to taste (italian mix, paprika, turmeric, salt, pepper)

Preheat the oven, line a baking tray with baking paper and add a bit of oil.

Beat the eggs, add milk and mix. Add flour and baking powder, beat by hand.

Add Amaranth leaves and mix to incorporate the dough. Add cheese and spices.

Spoon mixture onto the tray and cook in the oven until golden.