



Georgian Recipe for Strawberry Fritters

You will need:

450g large strawberries

175g plain flour

50g caster sugar

2 teaspoons grated nutmeg

2 eggs

225ml single cream

Lard (you should use margarine; however, the Georgians hadn't invented it yet)

A few sheets of kitchen roll.

Now:

1. Wash and dry the strawberries but leave the stalks on so you can hold them when you chomp them.
2. Mix the flour, nutmeg and sugar in a bowl.
3. Beat the eggs, stir in the cream and slowly stir the mixture into the flour and sugar.
4. Leave this batter to rest for two hours.
5. Heat the margarine in a frying pan (it's best to get a grown up to help you, and get them to help you wash up too)
6. Dip each strawberry in the batter – holding them by their stalks.
7. Drop the strawberries into the hot lard and fry them gently until they are golden brown.
8. Lay out the kitchen roll and blot of the excess oil.
9. Let them cool then scoff them with your friends, if you really love them eat them all. Tell your friends how delicious they are and give them this recipe.