

Kohlrabi Carrot Fritters with Avocado Cream Sauce

- 2 kohlrabi
- 1 carrot
- 1 egg
- ¼ teaspoon kosher salt
- ¼ teaspoon cayenne
- ½ cup grapeseed or vegetable oil (¼ inch depth in a large skillet)
- ½ avocado
- ¼ cup plain yogurt
- ½ lemon
- ¼ teaspoon kosher salt
- green onions (for garnish)

Cut the leaves off the kohlrabi and peel the bulb. Peel the carrot. Shred the vegetables in a food processor, or by hand using a vegetable grater. Squeeze the shredded vegetables in a tea cloth (or with your hands) to remove moisture. Add to a medium bowl with egg, ¼ teaspoon kosher salt, and cayenne. Mix to combine.

Place oil in a large skillet (enough for ¼ inch depth). Heat the oil over medium-high heat. Place small patties of the fritter mixture into the oil. Fry on one side until browned, then fry on the other side. Remove and place on a plate lined with a paper towel to drain excess oil.

In a small bowl, mix avocado, yogurt, juice from ½ lemon, and ¼ teaspoon kosher salt to make the avocado cream (or blend the ingredients together in a food processor).

Serve fritters with avocado cream and sliced green onions. Makes about 8 fritters.