

# TOMATO FRITTERS FROM SANTORINI

BY: Simply Creative Chef Rob Scott

## Ingredients:

2 cups chopped tomatoes  
½ cup grated red onion  
2 tablespoons chopped fresh basil  
4 tablespoons chopped fresh mint  
Salt and freshly ground pepper  
1 ½ cups of all-purpose flour  
Oil for frying

## Directions:

- In a large bowl, knead the tomatoes, onions, herbs, salt and pepper (do it by hand to make sure all the juice leaved the tomato)
- Add the flour to the mixture, do it slowly and mix well. If necessary, add some more flour to get the consistency of a thick batter (you can leave the batter in the refrigerator for at least one day so it becomes even more tasty)
- Heat enough oil in a deep pan to cover the bottom, the oil needs to be very hot
- Drop a tablespoon of the mixture in the pan and repeat until the pan is filled
- Fry on both sides until the fritters are of a nice golden color
- After removing, let them drain on a paper towel