



Moroccan Potato Fritters

Yield: 15 appetizer servings

Ingredients:

Potato Fritter Base

- 10 lbs Reser's® Shredded Potatoes (71117.14433)
- ½ cup Butter
- ¼ cup Extra virgin olive oil
- 3 cups Onion, diced
- 12 cloves Garlic, minced
- 1/4 cup Cumin, ground
- 2 tsp Black pepper, freshly ground
- 2 Tbsp Turmeric
- 1/4 cup Kosher salt
- 1 1/4 cups Cilantro, coarsely chopped
- 16 eggs, beaten
- 4 cups Chickpea flour
- Canola oil for frying

Herbed Yogurt Sauce

- 2 cups Greek yogurt
- 1/4 cup Lemon juice, fresh
- 1 Tbsp fresh Dill, chopped
- 1 Tbsp fresh Italian parsley, chopped
- ½ tsp Kosher salt

For Garnish

• Dill leaves

Directions:

- 1. Preheat the fryer to 350°F.
- 2. In a medium sauté pan, melt butter/olive oil and sauté onion and garlic for 5-6 minutes, until translucent but Reser's Foodservice® · We make it from scratch so you don't have to.® · resersfoodservice.com





not browned.

- 3. When the onion-garlic mixture is done, set aside to cool to room temperature.
- 4. In a large bowl, mix the Reser's Shredded Potatoes with the eggs, spices, cilantro, and sauteed onions-garlic.
- 5. Test fry one small fritter to check the seasoning.
- 6. For Herbed Yogurt Sauce, combine all ingredients in a bowl. Set aside.
- 7. Scoop into the fryer with 1 oz disher and fry until golden brown, 2-3 minutes.
- 8. To serve, place 8 fritters on a plate. Drizzle 1/4 cup Herbed Yogurt Sauce and garnish with 5 dill leaves.