

Carrot, Cheese and Thyme Balls

Ingredients:

2 large carrots, grated

250gm cheese, grated

1 large egg

2 teaspoons thyme, chopped

4 tablespoons plain flour (or g/f flour)

2 teaspoons cumin

1 teaspoon paprika

½ teaspoon salt & pepper

Method:

- Place all ingredients into a bowl.
- Work the mixture with your CLEAN hands until well combined.
- Roll into small balls (count how many people in the class room)
- Heat up fry pan with olive oil and cook balls until nice and golden.