

CURRIED SWEET POTATO FRITTERS

(adapted from [Tea Time Magazine](#), November-December 2020)

for yogurt sauce:

1/3 cup yogurt
1 tsp agave nectar
1/8 tsp ground cardamon
1 Tbs lemon juice
pinch of salt

for fritters:

2 cups sweet potato, peeled and grated
1 egg
1/4 cup all-purpose flour
1/2 tsp curry powder
1/2 tsp salt
olive oil for shallow frying

Make the yogurt by mixing all ingredients in a small bowl, and keeping in the fridge until serving time.

Stir together all ingredients for the fritters (except olive oil) in a large bowl. Place a 2-inch cookie cutter over a baking sheet lined with parchment paper. Place a little over 1 tablespoon of the sweet potato mixture inside the cutter, patting it flat. Carefully remove the ring and make a second one. Use all the potato mixture, you should have between 8 and 10 fritters. Refrigerate to firm the mixture up for about 20 minutes.

Heat the olive oil in a large non-stick frying pan and sautee the little cakes on both sides until golden brown. Drain on paper towels, and serve with a dollop of the yogurt sauce on top. You can keep the fritters in a low-oven for a while if needed.