



IRENA'S POPAČAK (COOKING TIME 10 MINUTES)

INGREDIENTS

Choose your vegetables – Irena happened to have potatoes, courgettes and beetroot available, but feel free to experiment. Popačak is a generic term for this kind of vegetable fritter, so it's not in any way dependent on a specific combination.

2 small to medium-sized potatoes
1 courgette
1 onion
1 beetroot
2 cloves garlic
1 tablespoon chopped fresh coriander
1 egg yolk
Sea salt, pepper, flour, olive oil

PREPARATION

Peel and roughly grate the potatoes, the courgette and the beetroot. Finely chop half the onion. Peel and finely chop one clove of garlic. Place the vegetables in a bowl, add the chopped fresh coriander, salt, pepper and egg yolk and mix. Make small patties, squeezing out the liquid. Coat the patties with flour. Put olive oil in a frying pan and place on a low to medium heat. Place the patties in the pan and fry gently, turning them over after five minutes or so, to let them brown nicely on both sides. As they are cooking, chop the remaining half onion and the other garlic clove. Heat some more olive oil in a small pan and fry the onion and garlic until soft, then add the liquid left from the patties after squeezing, stirring regularly, allowing it to reduce and thicken.

When the patties have browned nicely on both sides, serve them up, pouring the liquid over them. Irena served her Popačak with a Bosnian pear syrup. It was beautiful, with a bit of the flavour you get when you soak dried fruits. Taking a slightly different tack, a nice chutney might do the job.

THE SECRET INGREDIENT

On reflection, Irena thought the secret ingredient for the sauce might have been a bit of lemon juice!

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