

Zucchini and Feta Fritters

Ingredients

- 3 zucchini, coarsley grated
- 4 spring onions, finely sliced
- 100g Australian feta, finely chopped
- ~ 1 tbsp fresh mint, finely chopped
- 2 eggs
- 1 tbsp verjuice (or lemon juice)
- ~ 4 tbsp plain flour
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Instructions

1. Coarsely grate the zucchini and, in a large bowl, mix through a generous pinch of salt. Set aside at room temperature for approximately half an hour.
2. Squeeze the moisture out of the zucchini - by hand is fine - and place it in a clean, dry bowl.
3. Stir through the spring onions, feta and mint and then add the eggs one at a time. Mix through the verjuice and then stir in the flour, one tablespoon at a time.
4. You may not need all the flour - you want to bring the mixture together but you don't want the mixture to become dry. The more flour you use the greater the risk you'll taste raw flour in the finished product. You're much better off to have a slightly too loose mixture - you can always add more flour once you've fried your test fritter!
5. Season.
6. Heat some olive oil in a non stick pan. Add the fritter mix to the hot pan by the tablespoon, taking a moment to spread each fritter out a little. In my 20cm pan, I was able to cook about 4 fritters at a time.
7. Flip the fritters when the base is browned. They're easy to flip when they're ready. If the fritters have been spread out, they'll be ready when brown on both sides.
8. Drain on kitchen paper and serve hot.

<http://eatingadelaide.com/zucchini-fetafritters/>