

Mini Zucchini and Corn Fritters

Season: late summer

Serves: 20

Recipe source: adapted from Recipe Tin Eats

Fresh from the garden: herbs, spring onions, corn, zucchini

Utensils Chopping boards Knives Graters Measuring cups and spoons Scales Large mixing bowl Clean chux cloth Spatula (mixing) Frying pan Spatula (flipping) Baking tray with wire rack	Ingredients: 375g zucchini (approx 1 ½ zucchini) 1 ½ cups corn kernels 4 spring onions ½ cup grated parmesan cheese ½ cup mixed chopped herbs ¾ cup plain flour ¾ teaspoon baking powder 2 eggs Salt and pepper Olive oil for frying Sour cream Chives
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What to do:

1. Preheat oven to 120°C eco fan setting.
2. Grate zucchini and squeeze out in the Chux cloth to remove any excess moisture. Place in the mixing bowl. Squeeze out the corn in the Chux cloth and add to the mixing bowl.
3. Finely chop the mixed herb and slice the spring onions. Add to the bowl along with the grated parmesan cheese.
4. Sprinkle flour and baking powder over the vegetables then add the 2 eggs and mix until combined. Season with freshly ground salt and pepper.
5. Heat olive oil in a frying pan over a medium. Add heaped tablespoons of the mixture to the pan. Cook 5-6 fritters at a time. Cook for a couple of minutes on each side until golden.
6. Place on the baking tray and keep warm in the oven while you cook the remaining fritters.
7. Serve with sour cream and chives.