

Zucchini Fritters on Sasasunakku.com

3 or 4 zucchinis, coarsely grated

2 eggs

4 tablespoons of finely grated parmesan

4 tablespoons flour

1/2 teaspoon salt for dewatering (for want of a better word) the zucchinis

1/2 teaspoon salt and lots of pepper for seasoning

Put the grated zucchinis in a colander, sprinkle over the first quantity of salt and leave for 5 minutes, squeeze out the water.

Put all the ingredients in a bowl and mix, use a bit more flour if it looks very wet but it shouldn't be at all dry.

Heat a pan to medium high and add enough oil to cover the bottom of the pan very thinly.

Drop tablespoon sized dollops of the batter 2 cm apart in the pan and fry until golden, turn.

The cheese makes them a bit gooey in the middle so they might be done but still look a little wet, just eat one and see.