

Zucchini Fritters with Dill

Ingredients

Instructions

Grate the zucchini coarsely and put into a colander. Sprinkle lightly with salt and toss, then leave for 20 minutes to drain. Rinse the zucchini briefly, then squeeze it to extract as much liquid as you can and pat dry with kitchen paper.

Mix the zucchini with the onion, garlic, feta, herbs and eggs in a large bowl. Sift on the flours, then season with pepper and stir to combine.

Heat a little olive oil in a nonstick frying pan over medium heat until sizzling. Drop small tablespoons of batter into the hot oil and flatten gently. Cook for 2 minutes on each side, or until

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golden brown. Drain on paper towels and serve piping hot.