

Zucchini Fritters with Sour Cream & Smoked Salmon

Ingredients (serves 4)

- 9 zucchinis, grated
- 6 tablespoons plain flour
- 3 garlic cloves, crushed
- Grated rind of 1 lemon
- 1 egg, lightly beaten
- 1 tablespoon vegetable oil
- 1/2 cup (125g) sour cream
- 4 slices smoked salmon

Method

- Place zucchini in a sieve over a bowl, add 1 teaspoon sea salt and toss. Set aside for 15 minutes, then rinse, place in a tea towel and squeeze out all liquid. Combine with flour, garlic, rind and egg, and season with black pepper.
- Heat oil in a non-stick frypan over medium heat. Drop tablespoonfuls of mixture into pan and cook for 1-2 minutes each side until golden. Cook in batches, adding more oil if necessary.
- Stack 2 fritters on each plate. Top with sour cream, smoked salmon and black pepper. Serve immediately



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