



Zucchini & Haloumi Fritters

What to collect	
Ingredients	Equipment
300g zucchini (about 6-8)	grater
1 onion, grated	chopping board
250g haloumi cheese, grated	knife
½ cup plain flour	frying pan
2 teaspoons grated lemon rind	
2 eggs	
1 tablespoon chopped fresh dill	
rice bran oil to fry	
salt/pepper	

What to do

1. Grate the zucchinis and squeeze out as much liquid as possible.
2. Place in a bowl and add the onion, haloumi cheese, flour, lemon rind, eggs and dill.
3. Season with salt/pepper and stir to combine.
4. Form the zucchini mixture into about 25 bite size patties.
5. Heat the oil in frying pan over medium heat and fry, in batches for 1-2 minutes on each side until golden.
6. Place on paper towel to drain and serve.