

**Miele**  
GALLERY

ON BANK

## ZUCCHINI AND FETA FRITTERS

### INGREDIENTS

3 zucchini, grated  
2 eggs, beaten  
150g feta cheese  
½ cup parsley, chopped  
3 green onion, chopped  
1 cup unbleached flour  
Salt and pepper to taste

Oil for frying



### PREPARATION

Grate zucchini and place in colander to remove liquid. Squeeze zucchini and place in a mixing bowl. Add all ingredients except flour and mix well.

Add flour a ½ cup at a time. It should not be a really wet mixture so add more flour to be able to grab easily with a spoon. (Almost cake batter consistency)

Take two teaspoons and form a dumpling.

Drop the batter slowly into the oil. Turn once. Total time 3- 4 minutes.

Enjoy with tzatziki or as a side dish.

Gluten free can also substitute chick pea flour – just add more salt to the batter.