

Double Recipe

zucchini fritters

- 2 teaspoons each coriander and cumin seeds
- 1 teaspoon fennel seeds
- 1 zucchini about 150 g coarsely chopped
- 1 onion finely chopped and cooked
- 1 bunch of mint finely chopped
- 2/3 cup tempura flour or (50 each plain and corn flour)
- Sunflower oil to deep fry
- Sweet chili sauce, lemon wedges and mint leaves to garnish

METHOD

1. Grind the spices using a mortar and pestle. Place spices in a large bowl with the zucchini, cooked onion and mint. Mix well with the flour then season.
2. Make a well in the centre and add ¼ cup of iced water. Mix with a wooden spoon to create a thick batter, adding an extra 1 tablespoon of water if required
3. Half fill a deep fryer or large heavy based saucepan with oil and heat to 190 Celsius on a deep fryer thermometer (or until a cube of bread placed in the oil turns golden in 30 seconds. Working in batches, carefully place a heaped tablespoon of batter in the pan for each fritter and cook for 3 minutes, turning until golden and cooked through. Place on a tray in the oven until all cooked.
4. Drain on paper towel then serve with chilli sauce lemon wedges and basil