

# Zucchini and haloumi fritters

 PREPARATION 20 minutes  
COOKING 20 minutes MAKES 45

- 300 g (10½ oz) zucchini
- 4 spring onions, thinly sliced
- 200 g (7 oz) haloumi cheese, coarsely grated
- 30 g (1 oz/¼ cup) plain (all-purpose) flour
- 2 eggs
- 1 tablespoon chopped fresh dill, plus sprigs, to garnish
- 60 ml (2 fl oz/¼ cup) oil
- 1 lemon, cut into very thin slices, seeds removed
- 90 g (3¼ oz/⅓ cup) thick Greek-style yoghurt

Coarsely grate the zucchini and squeeze out as much liquid as possible in your hands. Combine the zucchini with spring onion, haloumi, flour, eggs and dill. Season well.

Heat the oil in a large heavy-based frying pan. Form fritters (using heaped teaspoons of the mixture) and cook in batches for 2 minutes each side, or until golden and firm. Drain on crumpled paper towels.

Cut each slice of lemon into quarters to make small triangles. Top each fritter with ½ teaspoon yoghurt, a piece of lemon and a small sprig of dill.

