

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 $\frac{1}{4}$ 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 190Celsius 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