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Recipe:
Zucchini fritters



Ingridients:
600 g zucchini
60 g flour
55 g cheese
1 x egg
1 x pinch of salt
1 x pinch of pepper
3 x spoons of sour cream

Difficulty:

General description and procedure:

- Peel and grate the zucchini and then squeeze out the excess water.
- Grate the cheese.
- Add egg, flour, grated cheese, sour cream to the grated zucchini and salt and pepper as desired. Mix everything well.
- Heat a pan and pour a little olive oil.
- Scoop the mixture with a spoon and place it on the pan, where we try to form a patty.
- Bake each side of the patty for about 1 minute or until the crust is golden brown.