



ZUCCHINI FRITTERS

INGREDIENTS

- 2 medium zucchini
- 1 garlic clove
- 1 spring onion
- handful of cilantro
- 3 Tbsp chickpea flour
- 1 large egg
- cumin powder
- ras el hanout powder / curry powder
- cayenne pepper
- salt & pepper

PREPARATION

1. Prepare all the ingredients.
2. Grate zucchini a big bowl and mix with all the ingredients
3. Heat olive oil in a frying pan and when hot, start to add patties formed with a spoon to fry from both sides.
4. Store on a kitchen paper to dry them up a bit.
5. They are great even the next day when stored in a fridge. Serve with Vegan Cheese Sauce and salad.