



HÜLYA'S COURGETTE FRITTERS

Makes 16 fritters - Serves 4 – Prep 45' – Easy – Vegetarian

2 courgettes (500g)
¼ tsp salt
1-2 carrots (200g)
3 spring onions
1 small onion
3 tbsp fresh dill, chopped
4 tbsp fresh parsley, chopped
100g feta cheese
140g flour
1 egg
pepper
¼ tsp chilli flakes
olive oil, for frying
200g yoghurt

1. Wash the courgettes and finely grate. Put into a fine sieve, mix with ¼ tsp salt and leave to drain for 20 minutes.
2. Meanwhile, peel and finely grate the carrots. Squeeze out any excess moisture with your hands and put into a large bowl.
3. Wash, trim and finely chop the spring onions. Add to the bowl.
4. Peel and finely chop the onion and add to the bowl, followed by the chopped dill and parsley.
5. Finely crumble the feta into the bowl.
6. After 20 minutes, squeeze out any excess moisture from the courgettes and add to the bowl. Then add the flour, egg, a bit of pepper, ¼ tsp salt and the chilli flakes and mix until everything is well incorporated.
7. Pour enough olive oil into a pan so it covers the entire base. Heat the oil and test if the oil is hot enough by dropping in a tiny bit of batter – if it starts bubbling, you're good to go. For 4 fritters, drop 4 tablespoons of the courgette mix into the pan. Flatten them slightly and fry on each side for 2 to 3 minutes. Remove from the pan and drain on a plate lined with kitchen paper. Proceed with the remaining batter.
8. Just before serving, season the yoghurt with ¼ teaspoon of salt and pepper and serve each portion of courgette fritters with a dollop of yoghurt.

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