

CLAUDIA RODEN'S ZUCCHINI FRITTERS

1 onion, chopped

3 Tbsp olive oil

500 gm zucchini, grated

3 eggs

3 Tbsp plain flour ground

black pepper

pinch of sea salt

2 Tbsp fresh mint, chopped

2 Tbsp fresh dill, chopped

200 gm feta, crumbled

oil for frying

Fry the onions in oil until golden and soft, add zucchini and lightly saute until soft. Cool slightly. Beat the eggs and flour together until well blended, add pepper, salt, herbs and mix well, then add feta and mix. Add onion and zucchini and mix. Fry the fritters in small batches in hot oil and drain on paper towels.

These would be delicious served with a yoghurt and cucumber salad or a (mildish so as not to over-power the flavours) chutney.