

HEALTHY BRUNCH

Zucchini & Haloumi Fritters

YOU WILL NEED

Makes 20 small or 10 large fritters

- 300g zucchini
- 4 shallots, sliced thinly
- 200g haloumi, grated
- 1/4 cup plain flour or gluten-free flour
- 2 eggs, lightly whisked
- 1 tbsp dill, chopped
- Macadamia, avocado or coconut oil for frying.

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PROCEDURE

- Grate zucchini. Place in a colander and squeeze out any moisture.
- Combine all ingredients in a bowl, except oil, and combine well.
- Season with sea salt and black pepper.
- Add oil to frypan and cook fritters on medium heat for approximately 2 minutes each side until golden.

SERVING SUGGESTION

- Add lemon zest and dill to Greek yoghurt and serve alongside.
- Top with a dollop of Greek Yoghurt, a twist of smoked salmon and a sprig of dill.



COOKING TIP

Place fritter mix in a round cutter when frying for a consistent size.

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