

Recipe ALMOND AND ZUCCHINI FRITTERS

Ref No. ANP023

INGREDIENTS:

3 large zucchini, grated
2 cloves garlic, crushed
3 spring onions, finely sliced
zest of 1 lemon
3/4 cup **DUCKS BLANCHED ALMONDS**, roasted
and roughly chopped
1/2 cup plain flour
2 tablesp fresh dill, chopped
1 tablesp cumin seed
3 eggs, beaten
salt & pepper to taste
olive oil for cooking



METHOD:

Place the zucchini, garlic, spring onions, lemon zest, almonds, flour, dill, cumin seeds and eggs in a bowl, mix together and season to taste, mix until well combined.



Heat frying pan and place olive oil, enough to cover the base of the pan. Fry spoonfuls of the mixture on medium heat until cooked and lightly golden, turn and cook second side. Remove from pan and drain on absorbent paper. Garnish and serve.

Makes a great finger food also a light lunch.

TO SERVE:

Top with crème fraiche or sour cream

Garnish with 1/2 cherry tomato, avocado sliced and cracked pepper, Salmon Roe, Mussel and small sprig of dill, smoked salmon, or any topping of your choice.

