

# HOW TO MAKE

## Zucchini's fritters

### Shopping list

- 2 zucchinis
- 2 cloves of garlic
- Mint and basil
- 2 eggs
- ½ cup of flour
- ½ cup grated cheese
- Salt and Pepper
- Olive oil
- Yogurt

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Peel the zucchinis and grate it. Add salt and let it drain in a colander for one hour. Rinse and dry very well.

- 2 zucchinis

« You can also add a little grated cheese in those fritters. »

2

Chop the garlic and the herbs.

- 1 clove of garlic
- Mint and basil

3

Whisk the eggs, add the flour and whisk again. Add herbs and garlic, and then the drained zucchinis. Season with salt and pepper.

- 2 eggs
- 1/2 cup of flour
- ½ cup grated cheese
- Salt and pepper

4

Heat some olive oil in a pan and once it is hot cook dollops of the batter on both sides. Serve with garlicky yogurt.

- Olive oil
- Yogurt
- 1 clove of garlic