



Miles Hurrell's Zucchini & Noble Cheese Fritters

I'm always up for trying recipes with great dairy products in them. One of my team recommended I give this one a go. It's a winner.

Ingredients

- 2 medium zucchini
- ¾ cup of self-raising flour
- 1 cup of diced Mainland Noble Cheese
- 1 tsp celery salt • 1 spring onion finely sliced
- 2 eggs, separated
- ¼ cup Anchor Blue milk
- ¼ cup olive oil • 40g Mainland Salted butter
- Rocket, Perfect Italiano cheese and tomato chilli jam to serve

Method

Grate zucchini and squeeze out any excess moisture using a clean tea towel.

Place in a bowl with flour, cheese, salt and spring onion and toss to coat all ingredients.

In separate bowls whisk the egg yolks with the milk. Whisk egg whites to medium peaks.

Stir the egg yolk mixture into the zucchini mixture, then fold in the egg whites.

Pre-heat the oven to 170°C. Heat half the olive oil and butter in a large pan and cook spoonfuls of zucchini mixture over a medium heat until golden on both sides.

Repeat with the remaining mixture, adding more oil and butter if needed, and keeping the cooked fritters warm in the oven.

Serve fritters with a handful of rocket, a good dollop of ricotta topped with tomato chilli jam.