

*Potato, feta, and
zucchini fritters
with tomato,
cucumber and
a mint salad*



ELDRIDGE

FRESH ORGANICS



Potato, feta, and zucchini fritters with tomato, cucumber, and mint salad.

Makes 30 fritters



INGREDIENTS

1 large Dutch Cream potato	3 mini Lebanese cucumbers
2 zucchinis	125g cherry tomato
2 eggs	25g feta
2 tbsp SR Flour	3 sprigs fresh mint
125g feta	Black pepper
2 tbsp olive oil for cooking	

HOW TO

Grate the potato and zucchini and place in a wire sieve. Squeeze water out of both.

In a bowl whisk eggs and flour. Add potato, zucchini, and feta to this. Stir to combine.

Heat a small amount of oil in a frying pan. Cook fritters in batches by spooning 1-2 tablespoons of the mixture into the pan, evenly spaced out so as not to overcrowd the pan.

Cook until golden on each side, 2-3 minutes. Remove from pan and repeat with the remaining mixture.

For the salad, thinly slice cucumbers and tomatoes. Shred the mint leaves and add to salad with 1 teaspoon of olive oil.

To serve, place a small amount of salad on the top of each fritter and sprinkle with crumbled feta and freshly cracked black pepper.