Zucchini fritters

Ingredients

zucchini, grated on the coarse side
2 spring onions, finely chopped
1 egg
½ cup fresh Italian parsley leaves, chopped
Other herbs chopped finely
Pinch of fine sea salt
½ cup of fresh grated parmesan cheese
Light olive oil for frying
2- 3 tablespoons of self-raising flour depending on consistency. Needs to be like a non runny batter.

What to do

1. In a large bowl add the grated zucchini, salt, parsley and spring onions. Leave 5 minutes. The zucchini will become slightly watery.

2. Add the parmesan cheese, egg and flour at a time until it resembles a batter, mixing well after each addition.

3. Heat enough oil to come 1cm up the side of the frypan. Drop gently into oil a heaped tablespoon of batter and brown on one side before turning over.

4. Fry in batches until golden brown on both sides. Transfer onto a large tray lined with paper towels to absorb the oil.