Potato and zucchini rosti with garden herbs

Ingredients

4 potato peeled and grated
1/2 zucchini grated
1/2 onion grated
parmesan cheese grated
chopped chives
chopped parsley
Thyme leaves
½ **teaspoon** pink Himalayan salt
1 tablespoon Gluten free flour
pinch of pepper
2 tablespoons butter
3 tablespoons olive oil

What to do

1. Grate the potatoes, onion and zucchini and allow to strain in a colander.
2. Place in to a bowl.
3. Add chives, flour, salt and pepper.
4. Heat a large frypan and melt butter, then add oil.
5. Place a large tablespoon of mixture into the hot pan and flatten with a spatula.
6. Cook until crispy and firm on one side, then flip and cook other side until firm and golden.
7. Place onto a plate with absorbent paper to drain oil.

Cucumber, dill and yoghurt sauce.

1. Grate cucumber and strain. Place into a small bowl
2. Add 2 tablespoons of Greek yoghurt, chopped dill, pinch of salt, 1 tablespoon olive oil and juice from 1/2 lemon. Mix gently.