

Zucchini Fritters

Yield : 6 - 8 fritters

Ingredients :

2 whole shredded zucchini
2 beaten eggs
1 clove of garlic finely minced
1 shallot finely minced
 $\frac{3}{4}$ cup of all purpose flour
2 teaspoons finely grated lemon zest
 $\frac{1}{2}$ cup ricotta cheese
Canola Oil

Directions:

1. In a bowl, add two teaspoons of salt to shredded zucchini and let sit for 15 minutes.
2. Wrap zucchini in cheesecloth and squeeze over sink to strain water from zucchini.
3. Combine zucchini, eggs, garlic, onion, shallot, flour, lemon zest, ricotta cheese and mix until just incorporated.
4. Heat $\frac{1}{4}$ inch of canola oil in a frying pan on medium-high heat until shimmering.
5. In your hands, form zucchini batter into 1 inch thick patties and fry in oil until golden brown on both sides.
6. Place fritters on paper towel lined plate to strain. Sprinkle with salt immediately after removing from oil.

