



Zucchini & Haloumi Fritters



Prep: 10 mins

Cook: 16 mins (per batch of 4)

Makes: 8 fritters in the Sunbeam Pie Maker

Quick, easy and healthy, these zucchini and haloumi fritters make a great snack, appetiser or light lunch. Serve with greek yoghurt or sour cream.

Ingredients

- 300g grated zucchini (a bit over 2 cups)
- 1 medium onion, grated
- 1 tbs of fresh parsley, finely chooped
- 2 eggs, beaten
- 1/4 cup self raising flour
- 150g Lemnos Haloumi, coarsely grated
- Salt and pepper to taste (probably 1/4 tsp of each)

Method

1. Grate the zucchini, making sure to squeeze excess moisture out by wrapping in 4-5 layers of paper towel and squeezing well.
2. Beat eggs and season with salt and pepper.
3. In a large bowl combine flour, zucchini, onion, Haloumi, and diced parsley with a wooden spoon.
4. Add beaten egg and combine thoroughly.
5. In your cold pie maker, add 1 tablespoon of fritter mixture to each hole.
6. Close the lid, turn on the pie maker, and cook for 8 minutes.
7. Turn each one over and cook for another 8 minutes or until golden brown.
8. Set aside to cool on a wire rack.
9. Repeat for next batch of 4 fritters.
10. Serve with greek yoghurt or sour cream.