TATUA
Specialised Dairy

# Zucchini & Quinoa Fritters With Sour Cream & Pesto

## Ingredients

3 medium zucchini
1 cup cooked quinoa
1 teaspoon caraway seeds
1 teaspoon celery salt
Cracked black pepper
2 eggs
¼ cup Tatua Sour Cream
1/3 cup self-raising flour + extra if needed
Plain oil for frying
1 cup Tatua sour cream
2-3 tablespoons fresh basil pesto + fresh basil leaves

## Method

1. Grate the zucchini coarsely and arrange on a clean tea towel with the quinoa, twist the tea towel tight to remove any excess moisture.
2. Transfer to a large bowl and season with caraway seeds, celery salt, and cracked pepper.
3. Beat the eggs and Tatua Sour Cream until smooth and stir into the zucchini mixture, lastly sprinkle over the flour and stir well until combined and spoon able (add a little extra flour if the mixture seems too runny, or more sour cream if too dry).
4. Heat a little oil in a non-stick pan and add large tablespoons of fritter mixture, smoothing into even circles with the back of a spoon.
5. Cook for 1-2 minutes each side until golden and cooked through.
6. Keep warm while cooking the remaining mixture.
7. Serve the warm fritters in stacks with a generous dollop of cream and drizzle with basil pesto and fresh basil leaves.