

Spicy zucchini and corn fritters

An irresistible duo: these spicy zucchini and sweetcorn pancakes with aromatic “Green Goddess” herb dip are not only quick to prepare, they also taste simply delicious.

Zutaten
2 Portionen

Zucchini and corn fritters
220 g Zucchini
140 g Canned corn
80 g Flour
Spice mix, Mexican
4 EL Byodo Roast Olive Mild
Herb dip
20 g Coriander, fresh
10 g Mint, fresh
20 g Parsley, fresh
1 Spring onion
1 EL Lemon juice
40 ml Byodo extra virgin olive oil, from Greece
Byodo sea salt fine
150 g Sour cream
40 g Byodo Delicatessen Mayonnaise

Zubereitung

Zucchini and corn fritters:

Roughly grate the zucchinis into a large bowl and season generously with salt. Add the corn kernels and fold in the flour, cornstarch and spice mix. Use the liquid from the zucchinis to make a batter.

Heat the fried olive in a frying pan over a medium to high heat. Pour in about 1 tablespoon of the batter and press down lightly. Fry for approx. 4-6 minutes, then turn and fry on the other side until golden brown and the edges are crispy. Serve immediately and enjoy with the dip.

Herb dip:
Place the coriander, mint, parsley, spring onion, lemon juice, olive oil and salt in a blender and puree. Fold in the sour cream and mayonnaise. Season with salt and pepper to taste.