



## 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.