

Zucchini Rosti and Horseradish Cream

<p>Equipment: Metric measuring scales, cups and spoons 2 clean tea towels Chopping board Cook's knife Grater Small strainer Bowls – 2 small, 1 large Large, non-stick frying pan Slotted spoon Spatula Plate Kitchen paper</p>	<p>Ingredients: <u>For the horseradish sour cream:</u> 1½ tbsp horseradish cream 2/3 cup low-fat sour cream 2 garlic cloves, peeled and finely chopped 1 handful of chives, finely chopped <u>For the rosti:</u> 750 g zucchini, grated 2 eggs 1 handful of chives, finely chopped 1 cup plain flour salt and pepper, to taste olive oil, to shallow fry</p>
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What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.

To make the horseradish sour cream:

2. Mix sour cream, garlic, horseradish cream and chives with a fork in a small bowl.
3. Divide into 3 or 4 small bowls, placing a teaspoon into each bowl. Keep the cream mixture chilled until you are ready to eat.

To make the rosti:

4. Preheat the oven to 70°C and place the baking tray inside to keep warm.
5. Place the grated zucchini in the centre of a clean tea towel. Gather the edges of the tea towel and squeeze to remove the excess moisture.
6. Whisk the two eggs in the large bowl, using the fork.
7. Add the grated zucchini, flour and the chopped chives and stir to combine.
8. Season with salt and pepper.
9. Place the large, non-stick frying pan over a medium–high heat and heat enough oil for shallow frying.
10. Measure out a teaspoon of the mixture and shape it into a ball. When the oil is hot, use a slotted spoon and carefully transfer the balls of zucchini mixture to the frying pan.
11. Flatten each ball with the spatula.
12. Cook for 3 minutes, then flip to the other side and fry until golden brown and cooked through.
13. Drain each rosti on a plate lined with kitchen paper and place on a baking tray in the oven to keep warm.
14. Serve with horseradish sour cream.