

Turkish Kabak Mucver

<p>Equipment:</p> <p>Large frypan Colander Grater Measuring cups and spoons Large bowl Sharp knife Chopping board Large spoon Kitchen paper Slotted spoon</p>	<p>Ingredients:</p> <p>4 firm zucchinis 4 tbsp olive oil 1 large onion, diced finely 4 chopped garlic cloves 4 tbsp plain flour 4 eggs 225 g feta cheese 1 bunch flat leafed parsley, mint and dill. 1 fresh seeded red chilli, chopped finely Sunflower oil, for shallow frying Mint leaves to garnish</p>
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What to do:

1. Wash the zucchinis and trim off the ends. Hold them at an angle and grate them. Then put them in a colander and sprinkle with a little salt. Leave them to weep for 5 minutes.
2. Place the grated zucchinis in a clean tea towel, and gently twist to remove the moisture. You will need to do this over a sink, as plenty of liquid should seep through the tea towel.
3. Heat the olive oil in a heavy frying pan, stir in the zucchini, onion, and garlic and fry until they begin to colour. Remove from the heat and leave to cool.
4. Tip the flour into a bowl and gradually beat in the eggs to form a smooth batter. Beat in the cooled zucchini mixture. Add the feta, herbs chilli and season with a little pepper. Add salt if you like, but usually the feta is quite salty. Mix well.
5. Heat enough sunflower oil for shallow frying in a heavy, non-stick pan. Drop four spoonful of the mixture into the hot oil, leaving space between each one. Then fry over a medium heat for 6 – 8 minutes, or until firm to the touch and golden brown on both sides. Remove from the pan with a slotted spoon and drain on kitchen paper while you fry the remainder.