

## Turkish Kubak Mucver

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| <p><b>Equipment:</b></p> <p>Large frypan<br/>Colander<br/>Grater<br/>Measuring cups and spoons<br/>Large bowl<br/>Sharp knife<br/>Chopping board<br/>Large spoon<br/>Kitchen paper<br/>Slotted spoon</p> | <p><b>Ingredients:</b></p> <p>3 firm zucchinis<br/>3 tbsp olive oil<br/>1 large onion, diced finely<br/>4 chopped garlic cloves<br/>3 tbsp plain flour<br/>3 eggs<br/>225 g feta cheese<br/>1 bunch flat leafed parsley, mint and dill.<br/>1 fresh seeded red chilli, chopped finely<br/>Sunflower oil, for shallow frying<br/>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. Squeeze the zucchinis in your hand to extract the juices. 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.
3. 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.
4. Heat enough sunflower oil for shallow frying in a heavy, non-stick pan. Drop four spoonful's 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.