Battered Zucchini

Wash the zucchini before adding it to the flour Ensure you don't use hot water



Small pan; Small ramakin

Contains Gluten - Egg

INGREDIENTS

- 150g Zucchini
- 10g Flour
- 35g Batter Mix
- 30ml Zesty Mayo

METHOD

1. Place zucchini chips into flour
2. Shake off excess flour
3. Dip Zucchini into batter mix and shake off excess batter mix
4. Deep Fry in hot oil (180C) until golden brown
5. Drain off any excess oil.
6. Serve in a starter pan with the zesty mayo
7. Garnish with a lemon wedge and sprinkled spring onion. PREPERATION OF THE
8. Cut the amount of zucchini you will be preparing.
9. Prepare a salt water solution. Use the following guideline to prepare your solution: a.For every litre of water use 30 grams of fine salt.
10. Place your cut zucchini in the cold water solution and let it marinate for at least 45 minutes.
11. Remove the zucchini from the solution and place in a large colander to drain excess water.
12. Once properly dry you can portion your zucchini-150g.

GARNISH

- 1 lemon wedge
- Sprinkled spring onion

EQUIPMENT

Deep Fryer

NOTES

- Wash the zucchini before adding it to the flour
- Ensure you don't use hot water