Battered Zucchini

Crispy battered zucchini chips served in a starter pan with zesty mayo.



Starter pan. Takeaway: soup and salad bowl.

Contains Gluten - Egg

INGREDIENTS

- 150g Zucchini
- 10g Flour
- 35g Batter mix
- 30ml Zesty mayo

METHOD

1. Place zucchini chips into flour and shake off the excess.
2. Dip into batter mix and shake off the excess.
3. Deep fry in hot oil (180°C) until golden brown.
4. Drain off any excess oil.
5. Serve in a starter pan with the zesty mayo.
6. Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

- Chopping board
- Knife
- Deep fryer

TAKEAWAY

Soup & Salad Bowl with 1x sauce container