



Recipe by
Chef Joe Thomas



Zucchini & Corn Fritters With Black Umami Garlic Remoulade

These zucchini corn fritters combine two summer favorites into an easy, delicious appetizer or side. Crisp on the outside, soft inside, they're flavor-packed little bites.

Ingredients

11- ½ oz zucchini, approx 2 mediums zucchini
½ onion
1 cup corn
1 egg
1/3 cup APF
1 pinch pepper
Corn meal for crust of cakes

1 pinch Salt
½ cup grated mozzarella
1/3 cup grated parmesan
1 tsp baking powder
Olive oil for frying

Directions:

1. Trim the end off zucchini, peel the onion then coarsely grate both, Put them into a colander and sprinkle over some salt. Toss and leave while you prepare the rest.
2. If using fresh corn, peel and remove the kernels from the cob. If using frozen/can make sure it is defrosted and well drained.
3. Coarsely grate the mozzarella and grate the parmesan relatively finely.

4. Squeeze as much liquid as you can from the zucchini and onion and discard the liquid. Put the drained zucchini and onion in a bowl with the corn, mozzarella, parmesan, egg, flour, baking powder and pepper. Mix well so well combined and ingredients seem evenly distributed, without breaking up the zucchini too much.
5. Warm a thin layer of olive oil in a medium pan over a medium heat. Put spoonful of mixture into the skillet and press them down with a fish spatula to gently flatten.
6. Leave the fritters to cook a couple minutes (around 3 but will depend a little on pan/heat) until you can see the underside starting to brown. Turn over and cook a couple more minutes on the other side. Remove from the pan and set aside, ideally covered, while you cook further batches.

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Wine Pairing:
2018 Colome, Torrontes' Calchaqui Valley
Argentina

Trig's