



ZUCCHINI FRITTERS

| <i>Ingredients</i> | <i>Equipment</i> |
|---|---------------------|
| 1 ½ Cup Plain Flour/ Gluten Free | 1 Large Mixing Bowl |
| 3 Eggs/ No Egg Replacer | Cup Measurements |
| 1 Cup Milk/ Soy | Whisk |
| 3 Spring Onions | 2 Graters |
| 1 Zucchini | Chopping Boards |
| 150 grams Tasty Cheese/ Omit | Knives |
| 1 Rasher Gluten Free Bacon | Sifter |
| Salt & Pepper to taste | Scales |
| Oil for frying | |

- Please see the CPS website for alternative ingredients used in the Kitchen Classroom.

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Sift Flour in large mixing bowl
4. Add the salt and pepper to the flour
5. Add the milk and eggs and mix until the batter is smooth.
6. Top and tail spring onions and cut finely, add to the batter.
7. Grate the Zucchini and the Cheese and add to the batter.
8. Slice bacon finely and add to the batter.
9. Mix well.
10. Heat frypan and fry fritters until golden brown.