

Baby Marrow Fritters

Servings: 10-12

Prep Time: 10min

Cook Time: 25min



Ingredients

- 125ml olive or avocado oil
- 1 onion, finely chopped
- 170g baby marrows, grated
- 60ml dill, chopped
- 15ml parsley, chopped
- zest of 1 lemon
- 30ml cake flour
- 2 eggs
- 2 handfuls cherry tomatoes on the vine
- handful basil
- 60ml sour cream

Directions

1. Heat 15ml of the oil on medium and sauté the onion. Increase heat to high, add the baby marrows and fry for 2-3 minutes. Set aside to cool.
2. Whisk together the dill, parsley, zest, flour and eggs. Season. Add the fried onion mixture and mix well.
3. Heat enough oil on medium to cover the base of a frying pan. Drop tablespoons of the mixture into the pan, allowing room for them to spread. Cook until golden brown on both sides. Drain on kitchen towel.
4. Place tomatoes in an oven tray, drizzle with 30ml of the oil and season. Cook under a hot grill for 10-15 minutes or until the tomatoes start to blister.
5. Serve the fritters with the tomatoes, basil and dollops of sour cream.