

Zuchhini Fritters

Ingredients

2 tbs. flour
3 eggs, lightly beaten
salt
freshly ground black pepper
2 cups coarsely grated zucchini
2 tbs. Patak's Curry Paste (mild)
vegetable oil for frying

Method

In a bowl mix the flour, eggs, salt and black pepper. Add the curry paste and mix well. Add the grated zucchini and combine thoroughly.

Heat the oil in a deep pan to 375 degrees. Drop large tablespoons of the mixture into the oil. Fry until golden brown on each side. Drain on paper tow-els. Serve warm.

Serves 2-3