



Equipment

- Food Processor
- Mixing Bowl
- Baking Pan
- Scoop
- Serving Dish

Ingredients

- Shredded Zucchini 2 cups
- Salt 1 teaspoon or add according to taste
- Ground flaxseeds, 2 tablespoons
- Water 5tbsp
- All-purpose flour, 1/2 cup
- Cornstarch, 1/4 cup
- Baking Powder 1 tsp
- Garlic 1/2tsp, crushed
- Onions 3-4, chopped
- Fresh chopped parsley, 2tbsp
- Olive oil, for frying

Instructions

1. First, grate the zucchini. You can grate zucchini with the food processor.
2. Next, add grated zucchini to a bowl and add salt.
3. Combine it and set aside for 5-10 minutes. So that extra water is removed from the zucchini.
4. Next, squeeze the zucchini with your hands to remove any extra water.
5. Put down the squeezed zucchini into another mixing bowl.
6. Add all-purpose flour, baking powder, crushed garlic, chopped onions, flax seeds, and water to the same bowl.
7. Mix well all ingredients until a thick mixture develops.
8. Prepare the zucchini fritters with two methods.

Oven

1. Set the oven temperature to 210 degrees.
2. Next, cover a grill rack with parchment paper on a baking pan.
3. Add fritter batter to the baking pan.
4. Bake it for 5-10 minutes or until it gets brown and crispy.
5. After baking, serve with homemade sauce.

Air Fryer

1. To fry, take a large pan and add olive oil.
2. Heat olive oil on a high flame.
3. Next, with the help of a scoop, add fritters batter into hot oil.
4. Fry at medium flame for 2-3 minutes per side, until light brown.
5. To fry the remaining fritters, follow the same steps.
6. After frying, place it on the serving dish.
7. Enjoy with vegan sour cream or dairy-free yogurt.

Tips



- Squeeze the water; otherwise, fritters become soggy.
- For frying, heat the oil over a high flame.
- To make it creamier, add vegan cheese to give it a creamy texture.
- If the batter is wet, add all-purpose flour or almond flour.
- To make the batter thick, add water if it seems dry.
- For garnishing, use fresh parsley or add it to the fritter mixture.
- You can use dried or fresh herbs.

