



INGREDIENTS

3 medium size Zucchini
3 shredded carrots
2 shredded medium size sweet onions
3 scrambled eggs
1 ½ cups of shredded mozzarella
1 ½ cups of 00 flour
4-5 TBSP of grapeseed oil
Salt & pepper for seasoning
¼ cup of Parmigiano-Reggiano



VEGETABLE FRITTERS

By Caterina Romano's Kitchen

DIRECTIONS

1. Using a box grater, shred the zucchini. Place them in a cheesecloth and squeeze out all the excess water.
2. Shred the carrots and the onions using a box grater.
3. In a large bowl, combine and mix together the zucchini, carrots and onions.
4. Add the scramble eggs and mix well. Season with salt & pepper to taste.
5. Add the mozzarella and the flour and give the ingredients a nice thorough mix.
6. Set the stove to medium-high heat.
7. In a large frying pan, add the oil and continue heating until it reaches 365 DF.
8. Using a 2 TBSP ice cream scooper. Scoop and place the fritter in the hot oil. Gently press down on the fritter with the back of a teaspoon.
9. Fry the fritters in batches for 2 minutes on each side or until they turn golden brown.
10. Transfer the fried fritters to a plate lined with paper towel to remove the excess oil.
11. Top each serving with Parmigiano-Reggiano cheese and enjoy.