



### Consejo del chef

You can serve your zucchini rösti with yoghurt sauce and a bit spicy, works really well!

## Raciones para 4

2  
Finely grated zucchini  
1  
Finely grated onion  
2  
Beaten eggs  
120gr  
Wheat flour  
30gr  
Refined cornflour  
2  
Tablespoons of baking powder  
30gr  
Grated parmesan cheese  
Salt and black pepper  
Extra virgin olive oil  
120gr  
Greek yoghurt  
1/2  
Grated clove of garlic  
1  
Finely chopped chilli

- 1 Prepare the hot yoghurt sauce mixing yoghurt, grated garlic, chopped chilli, salt, and pepper. Set aside to use it when we serve the omelettes.
- 2 Drain the zucchini and onion. Blend with the beaten eggs.
- 3 Add both flours, baking powder, and grated Parmesan cheese.
- 4 Add salt and black pepper to taste and stir.
- 5 Heat a frying pan with a dash of oil over medium-high heat. Add several tablespoons of the mix and flatten with the spatula.
- 6 Cook every side for three minutes or until the rösti are baked and golden brown. Place on a plate and keep warm. Repeat with the process with the rest of the zucchini mix.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/rosti-de-calabacin/>

