Zucchini rösti



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

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