



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/es/receta/rosti-de-calabacin/>

