



Consejo del chef

Serve hot with yoghurt sauce or any other flavour.

Raciones para 2

1 Courgette

1 Garlic cloves

70 gr Flour

1 Tablespoon of onion powder

1 Teaspoon of salt

1 Teaspoon of baking powder

1 Teaspoon of ground pepper

1 Small handful of fresh basil

- 1 Wash the courgette and grate it with the skin on.
- 2 Place the grated courgette in a clean cloth, close the 4 ends of the cloth forming a ball and drain all the liquid released by the courgette, squeezing it with our hands.
- 3 Transfer to a bowl, add the finely chopped garlic, the basil, also chopped, and mix with the rest of the ingredients.
- 4 Knead for a few minutes until a dough is formed.
- 5 Cool in the fridge for one hour.
- 6 After this time, form burgers of similar size, brush them with a little olive oil (optional) and place them on the FryMaster Box tray in our oven.
- 7 Select the Airfry function and cook at 180º for 25 minutes.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/fritters-de-calabacin-horneados-con-airfry/>

