



Royal  
Botanic Garden  
Edinburgh

## Botanic Cottage Community Cook Club Late March 2021

### A spring-like lunch

#### Courgette and halloumi fritters

I like the fritters at room temperature with a lemony salad and some sliced tomatoes. They are also good with a garlicky yogurt.



#### Ingredients

500g courgettes (2 large/3 small)  
225g halloumi (1 packet)  
1 tsp dried mint  
150g self-raising flour  
2 eggs  
1 lemon  
Black pepper  
Olive oil

You will need a large bowl, a grater, a frying pan - Makes 16-20, serves 4

#### Method

1. In a large bowl grate the courgettes and halloumi (if the cheese is tricky to grate then roughly chop it).
2. Add the dried mint, flour and a few twists of black pepper.
3. Zest the lemon and add it to the bowl, plus the juice of half the lemon.
4. Break in two eggs and mix everything together. The mixture should be spoonable, if not add a splash of water (this will depend on the water content of the courgettes).
5. Heat a little olive oil in the frying pan.

6. Make the fritters by spooning heaped tablespoons into the frying pan and then flattening slightly with the back of the spoon. I get about six at a time in my pan. Cook for about 4 minutes and then flip and cook the other side. The cooked fritters will be golden and cooked through.