



Zucchini Rosti with Horseradish Sour Cream

SERVES: 6 at home

INGREDIENTS:

For the horseradish sour cream:

- 1 ½ tbsp. horseradish cream
- 2/3 cup low-fat sour cream
- 2 garlic cloves, peeled and finely chopped
- 1 handful of chives, finely chopped

For the rosti:

- 750g zucchini, grated
- 2 eggs
- 1 handful of chives, finely chopped
- 2/3 cup plain flour
- Salt & pepper, to taste
- Olive oil, to shallow fry

METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list

To make the horseradish sour cream:

2. Place the horseradish cream in a small strainer over a small bowl and press with the back of a teaspoon to remove excess vinegar
3. Mix sour cream, garlic, horseradish cream and chives with a fork in another small bowl and set aside



To make the rosti:

4. Preheat the oven to 70°C and place the baking tray inside to keep warm
5. Place the grated zucchini in the centre of a clean tea towel. Gather the edges of the tea towel and squeeze to remove the excess moisture
6. Whisk the two eggs in the large bowl, using the fork
7. Add the grated zucchini, flour and the chopped chives and stir to combine season with salt and pepper
8. Place the large, non-stick frying pan over medium-high heat and heat enough for oil for shallow frying
9. Measure out a teaspoon of the mixture and shape it into a ball. When the oil is hot, use a slotted spoon and carefully transfer the balls of zucchini mixture to the frying pan
10. Flatten each ball with the spatula
11. Cook for 3 minutes , then flip to the other side and fry until golden brown and cooked through
12. Drain each rosti on a plate lined with kitchen paper and place on a baking tray in the oven to keep warm
13. Serve with horseradish sour cream

