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# Zucchini, Feta & Basil Fritters with Aioli



- 2 large zucchinis – grated
- 1 tsp sea salt
- 1 egg
- 1/2 cup flour
- 1/4 cup milk
- 2 tbsp basil – finely sliced
- 1/2 lemon – zested
- 3 tbsp mild cheese – grated
- 1 tbsp parmesan cheese – grated
- 4 tbsp feta cheese – crumbled
- 1/4 tsp freshly ground black pepper
- Sea salt
- 6 tbsp olive oil
- [Food By Chefs Free Range Aioli](#)

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## DESCRIPTION

1. Mix the grated zucchini with salt and leave to sit covered for 30 minutes.
  2. Rinse zucchini in a colander under cold water. Squeeze out as much excess moisture as possible.
  3. In a bowl, whisk egg, milk and flour together to form a smooth batter.
  4. Fold in zucchini, basil, lemon zest, cheeses and black pepper. Season with salt.
  5. Heat 1 tablespoon of olive oil in a large frying pan over medium-high heat.
  6. Drop 2 tablespoonful measures of the zucchini mixture into the pan, making sure to give each fritter space to spread. Cook for a couple of minutes each side or until golden and cooked through.
  7. Repeat with remaining olive oil and zucchini mixture.
  8. Serve fritters together with aioli.
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