

Parmesan and zucchini fritters, sriracha mayonnaise |

Recipe for 12 tapas

Description

Quick and efficient, practical for tapas receptions or lunch boxes.

Note

When cooking, make sure your pan or fryer is stable and that the handle of the fryer basket does not stick out from the counter. Do not let children near the cooking process, make sure your oil is cold after use before storing or disposing of it.

You can use a commercial mayonnaise if you wish.

Ingredients

Zucchini fritters

- 300 Gr Zucchini
- 130 Gr Flour
- 130 Ml Milk
- 65 Gr Grated parmesan
- 2 Unit(s) Eggs yolk
- 2 Unit(s) Egg white
- 35 Ml Olive oil
- 5 Sprig(s) Chopped parsley
- 6 Gr Baking powder
- Salt and pepper

Spicy mayonnaise (Sriracha)

- 1 Unit(s) Eggs yolk
- 1 Tbsp Dijon mustard
- 150 Ml Canola oil
- 1 Tbsp Lemon juice
- 1 Tsp Sriracha sauce
- Salt and pepper

Preparation

- Preparation time **35 mins**
- Preheat your **Deep fryer** at **375 F°**

Mise en place

Grate the Parmesan cheese, wash and dry the parsley, then chop it.

Separate the egg yolks from the egg whites.

Grate or julienne the zucchinis, leave them on a clean cloth to dry a little.

Doughnut

Whisk the yolks with the milk, oil and Parmesan in a bowl. Add the parsley, salt and pepper. Sift in the flour and yeast.

In a bowl, whisk the egg whites until they are foamy, then gently fold them into the first mixture.

Add the zucchini to the mixture and let it rest in the refrigerator for 15 minutes.

Cooking

Once your fryer is hot, use two tablespoons to make small balls of doughnut.

Be careful to place them as gently as possible in the oil (be careful of splattering). Make sure they are golden brown all around.

Lift the pan and let the doughnuts drain for a few seconds (add a little salt if necessary).

Put them on a plate with absorbent paper.

Repeat the operation for all the mix of the recipe.

Spicy mayonnaise (Sriracha)

In a bowl, place egg yolk, mustard, salt and pepper. Mix the ingredients with a whisk and let stand for 1 minute on the counter. Then, without stopping whisking, gradually pour the oil into the bowl. Do not stop mixing until you obtain a firm mayonnaise. Add lemon juice and adjust seasoning if necessary.

Add Sriracha sauce to taste.

Keep the sauce refrigerated until ready to serve.

Bon appétit!