



Zucchini Fritters with Garlic Dipping Sauce



Ingredients

For Fritters:

1 Lb. Zucchini
1/3 C. Parmesan Cheese
1 t. Lemon Zest
3/4 C. Flour
2 Whole Eggs
1 t. Baking Powder
Salt (to taste)
Fresh Ground Black Pepper (to taste)
Vito & Joe's Extra Virgin Olive Oil

For Dipping Sauce:

1/2 C. Mayonnaise
3 T. Mascarpone Cheese
4 T. Heavy Cream
1 Clove Minced Garlic
1 T. Fresh Lemon Juice
Fresh Parsley (Minced)
Thyme (Pinch)

How to Prepare

Dipping Sauce:

In small dish combine mayonnaise, mascarpone cheese and heavy cream. Add in thyme, garlic, pinch salt, fresh ground black pepper and a splash of Vito & Joe's Extra Virgin Olive Oil. Mix until all ingredients are combined. Add in lemon juice and fresh parsley. Refrigerate while you make the zucchini fritters.

Zucchini Fritters:

Grate zucchini with rough grater; place in large bowl lined with a paper towel. Squeeze moisture out of zucchini and set aside in another bowl while you prepare your batter.

In large mixing bowl combine flour, baking powder, salt and fresh ground black pepper. Add splash of Vito & Joe's Extra Virgin Olive Oil and mix together with a fork. Mix in parmesan cheese, and lemon zest. Mix eggs into zucchini. Stir zucchini and egg mixture into batter and let sit for 10 minutes.

Prepare a large cast iron pan with ¼” deep Vito & Joe’s Extra Virgin Olive Oil and heat medium-high. Once oil is heated scoop zucchini mixture into pan; gently flatten balls with a spatula or fork. Fry on each side until golden brown. Remove from pan and place on paper towel; sprinkle salt to taste while hot. Serve with garlic dipping sauce.

Bon Appétit!



THE LEANING TOWER OF PISA
ONE LINE DRAWING BY MICHAEL SLODYSKI