

Lebanese Egg Fritters



Preparation time:	20 mins
Serves:	4 people
User Rating:	★★★★★

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Ever taste fritters like these? This Lebanese-inspired recipe delicately balances a variety of Mediterranean ingredients and spices in a way very few dishes can emulate. Who knew eggs could be so elevated?



Ingredients

- 8 eggs
- 1 bunch parsley, stalks removed and finely chopped
- 3-4 medium zucchinis, grated
- 2 medium brown onions, grated
- 3-4 cloves garlic, finely diced
- 4-5 tbsp plain flour
- 2 tsp bicarb soda
- 2 tsp Lebanese 7 spice mix
- 1 tsp ground cumin
- 1 tsp ground coriander
- Salt and black pepper, to taste
- Extra virgin olive oil for pan frying

To serve:

- Plain yoghurt
- Fresh herbs (mint, green onions, dill – anything you may have)

Method

1. Whisk eggs, spices, flour and bicarb soda together until light, fluffy and well combined. Fold through the rest of the ingredients.
2. In a large frypan, heat olive oil over medium-low heat. Add spoonful's of the mixture to make smaller fritters or cover the surface area of the pan to make larger ones.
3. Cook until golden crust is formed on one side, then flip and cook until golden crust is formed on the other side (about 4-5 mins on each side). Repeat process until all the batter is used.
4. To serve, arrange on a platter with some plain yoghurt or sour cream and fresh herbs.