



Air Fried Zucchini Fritters with Roasted Pepper Dip



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 15 MINUTES



SERVES: 15

Ingredients

400 g zucchini
100 g halloumi
200 g feta cheese
2 eggs
2 scallions
10 g dill
10 g mint
150 g roasted red bell peppers from the jar
80 g crème fraîche
200 g flour
1 tsp baking powder
1 tsp paprika powder
1 tsp garlic powder
1 tsp onion powder
1 tsp chili flakes
1 tsp grounded coriander
1 tsp cumin
salt

Method

1. Coarsely grate zucchini, mix with salt and leave in a bowl for approx. 10 min. Meanwhile, mix flour, baking powder and salt in a large bowl. Grate halloumi and crumble feta. Cut scallions into fine rings. Chop mint and dill and set some aside for garnishing later. Place drained zucchini on a clean kitchen towel and squeeze out as much liquid as possible and put the squeezed zucchini in a big bowl. Add all the prepared ingredients and the eggs to the bowl and mix well.
2. Preheat the oven to 180°C Air Fry. Form the fritters from the zucchini mixture and place them lightly on the perforated Air Fry baking tray. Let the zucchini fritters air fry at 180°C for 15 min.
3. Add roasted bell peppers, crème fraîche, paprika powder, garlic powder, onion powder, chili flakes, grounded coriander and cumin to an immersion blender and mix well. Serve air fried zucchini fritters with the dip, garnish with remaining herbs and season with salt and pepper.

Notes

How to use the Air Fry programme with the Home Connect app:

Simply switch the oven on through the Home Connect app and choose your connected appliance. Scroll down to Control settings and select the Air Fry programme in Heating mode. Set the temperature and baking time and start preheating the oven. Receive status updates and notification in the Home Connect app while easily controlling the oven remotely. Save frequently used programmes like Air Fry in your Home Connect Favourites for easy access.