

Air Fried Zucchini Fritters with Roasted Pepper Dip

Serves 15 pieces

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 ground coriander
1 tsp cumin
salt
pepper



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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.