

Zucchini & haloumi fritters with chilli jam

Ingredients: (Serves 4)

2 zucchinis, grated
150g haloumi, grated
3 spring onions, thinly sliced
small handful of chives, finely chopped
1 egg, lightly beaten
¼ cup self-raising flour
1 tablespoon olive oil

For the chilli jam:

1 tablespoon olive oil
1 brown onion, thinly sliced
4 long red chillies, deseeded and thinly sliced
2 garlic cloves, finely chopped
¼ cup brown sugar
2 tablespoons white wine vinegar
pinch of salt

Method:

1. To make the chilli jam, heat oil in a small saucepan over medium heat. Cook onion for 3-4 minutes or until softened. Add chilli and garlic and cook for a further 2-3 minutes or until fragrant. Add brown sugar and vinegar and simmer for 5-6 minutes or until thick and jammy. Season with a pinch of salt.
2. Squeeze excess moisture from zucchini and transfer to a large bowl. Add haloumi, spring onion, chives, egg and flour and stir to combine.
3. Heat oil in a large frying pan over medium-high heat. Add ¼ cup mixture to the pan and shape into a round using a wooden spoon. Cook fritter for 3-4 minutes each side or until golden and cooked through.
4. Serve fritters warm topped with chilli jam.