



SQUASH FRITTERS

Trefethen

SQUASH FRITTERS



INGREDIENTS

- 2 zucchini, grated
- 2 yellow squash, grated
- 2 eggs, lightly whisked
- 4 heaping Tbsp flour
- ¼ cup Parmesan cheese, freshly grated
- 2 Tbsp oil
- big pinch salt and pepper

PROCEDURE

1. To prepare squash for fritter mixture, all excess water must be squeezed out first. Take a small batch of shredded zucchini and squash and place in the center of a clean dish towel. Pull sides of dish towel up and standing over your sink turn into a ball by twisting & squeezing all the water out of the vegetable in the process. Repeat a couple of times per batch. Place squeezed shredded zucchini and squash into a large mixing bowl.
2. Add eggs to shredded zucchini and squash and combine using a fork. Add cheese, a big pinch of salt, freshly ground pepper, and flour. Gently stir until mixture is combined.
3. Heat a nonstick skillet over medium-high heat and add oil to pan. Using a fork, scoop out a small amount of fritter mixture and place into skillet. Use fork to carefully spread out the fritter mixture to form a small thin pancake shape. Cook each fritter for about 3-4 minutes on each side or until golden brown. Drain on a paper towel and enjoy!

TREFETHEN WINE PAIRING

Chardonnay: *Subtle notes of toasted oak frame the palate which features more citrus flavors and hints of apple and pear. The lively acidity brings great balance and the finish is refreshing and smooth.*