

# THE HALLOUMI, COURGETTE AND HERB FRITTERS



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2 carrots  
1 courgette  
500g Halloumi cheese  
2 tbs fresh coriander  
2 tbs fresh mint  
2 sprigs spring onion  
2 -4 tbs bread crumbs  
2 eggs

### Method

Grate carrots and courgette, sprinkle salt to allow it to draw water out. Grate the Halloumi cheese. Squeeze the water out the carrot and courgette and add to the cheese. Chop the herbs in too along with the spring onion. Add the eggs and mix. Add the bread crumbs.

Shape into fritters and get 5 min on each side in olive oil.

BRON – GORDEN RAMSAY

FOTO – Gwendoleen van Jaarsveld

<https://thequirkandthecool.com/2014/07/21/gordon-ramsays-hallo-umi-zucchini-and-herb-cakes/>