



"JUGGLING TWO HATS"

Zucchini and Carrot "Pitters" – The Farmer and the Cook – February, 2019

**Ingredients**

1 grated zucchini  
1 grated carrot (I actually cheated as I had grated carrot in my fridge leftover)  
2 spring onions chopped  
A handful of leg ham chopped  
200g tinned corn  
2 eggs  
A cup and one quarter cup of self-raising flour  
1 cup of milk  
Handful of grated cheese  
Sprinkle of mixed herbs  
Salt and pepper  
Dash of sweet chilli and sriracha sauce for some spice and flavour

**Method**

Literally mix everything together in a bowl and place a tablespoon of mixture in the hole of the pie maker. Cook for 4 minutes and then literally flip your machine over and cook for another 4 minutes. The timing will vary depending on your amount. You can flip the fritters in the pie machine if you don't want to turn your machine upside down but I find that this can be really messy!

I added the sriracha and sweet chilli too for some flavour.