










 **6 - 8**
 Makes 6 - 8


 Ingredients





 100g  self-raising flour	2  2 eggs	50  ml 50 ml  milk	 salt and pepper
300g  courgettes	2  2 tbsp  thyme	1  1 tbsp  cooking oil	


 Utensils



2  mixing bowls	 kitchen roll	 grater	 kitchen scales
 chopping board and knife	 fork	 tablespoon	 measuring jug
 large spoon	 frying pan	 spatula	







Method

- 1   in the  of a .
1. Put kitchen roll in the bottom of a bowl.




- 2  .
2. Grate the courgettes.







- 3   on the  the .
3. Put the courgettes on the kitchen roll.



- 4   in a  .
4. Put the flour in a different bowl.



- 5   into a .  Beat.
5. Crack the eggs into a cup. Beat.



- 6 +  to the .
6. Add the eggs to the flour.



7  
7. Mix a little.



8  +  
8. Slowly add the milk, keep stirring.






9    
9. Stir until the mixture has no lumps.



10 +  
10. Add the courgettes to the mixture.



11   
11. Pull off the thyme leaves.







12 +   
12. Add the thyme leaves to the mixture.







13 + 
13. Add salt and pepper.



14  
14. Mix well.






15 +   to the  + 
15. Add the oil to the frying pan and heat.

16  a  of the  in the  17.



 3 - 4 
Cook for 3 - 4 minutes.

18  +  3 - 4 
18. Turn the fritter over and cook for 3 - 4 minutes.



19   
19. Remove from the frying pan when golden brown.


Enjoy!