Zucchini rosti with horseradish sour cream

Fresh from the garden: chives, garlic, zucchini

Recipe Source: Sunshine North Primary School, Victoria

This is an excellent recipe for summer and early autumn when the zucchini bushes are producing so much fruit.

Equipment:
- chopping board
- large knife
- clean dry tea towels
- small strainer
- two small bowls
- teaspoon
- grater
- tea towel
- small bowl
- fork
- large bowl
- measuring cups
- spatula or mixing spoon
- frying pan
- teaspoon
- slotted spoon
- spatula
- kitchen paper

Ingredients:

For the horseradish sour cream:
- 2 garlic cloves, crushed
- small bunch fresh chives
- 1 1/2 tablespoons horseradish cream
- 2/3 cup sour cream

For the rosti:
- 750 g zucchini
- 2 eggs
- 2/3 cup plain flour
- olive oil to shallow fry

What to do:

To make the horseradish sour cream:
- Set out the chopping board and large knife. Dampen a clean tea towel, fold and place it under the chopping board to prevent it from slipping.
- Carefully press each garlic clove under the flat side of the knife to loosen the skins. Slip off the skins.
- Wash and dry the chives, then chop them finely.
- Measure out the horseradish cream, place it in a small strainer over a small bowl and press with the back of a teaspoon to remove excess vinegar.
- In a small bowl, combine the sour cream, garlic, horseradish cream and 1 tablespoon of the chopped chives. Mix with a fork and set aside.
To prepare the rosti:

- Grate the zucchini using the coarse side of the grater.
- Place the grated zucchini in the centre of a clean tea towel and squeeze the towel to remove the excess moisture.
- Whisk the two eggs in a small bowl, using a fork.
- In a large bowl, mix the grated zucchini, beaten eggs, flour and the rest of the chopped chives. Stir with a spatula or spoon to combine. Season with salt and pepper.
- Place a large, non-stick frying pan over medium-high heat and *heat enough oil for shallow frying.*
- Measure out a teaspoon of the mixture and shape it into a ball. When the oil is hot, use a slotted spoon and *carefully transfer the balls of zucchini mixture to the frying pan.* Flatten each ball with a spatula. Cook for 3 minutes, then flip to the other side and fry until golden brown and cooked through.
- As the rosti finish cooking, remove each one to a plate lined with kitchen paper and cover to keep warm (or keep on a baking tray in very low-heat oven – around 120°C).
- Serve with horseradish sour cream.

*Adult supervision required.*