

# Zucchini rosti with horseradish sour cream

**Season:** Summer

**Type:** Big Dishes

**Difficulty:** Intermediate

**Serves:** 24 tastes in the classroom or 6 serves at home

**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  
fork  
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.*

