

Courgette Dollops (Susie)

Wash your hand before starting

Serves 2 as a main course or 4 as a side dish The courgettes in these drop scones are just cooked, and keep their colour, fresh flavour and texture. Serve them with tomato salad and bread or as an accompaniment to a meat dish.

Ingredients

225g (8ozs) grated courgette

50g (2ozs) grated onion

75g (3ozs) cheddar cheese

2 eggs, beaten

Salt and pepper

Oil for frying

Method

- Place all the ingredients in a bowl and mix well
- Heat a large frying pan - medium to hot (not too hot) with the oil
- Place heaped dessertspoons of the mixture in the pan and cook on each side until brown – you can make them bigger or smaller
- Drain on kitchen paper and serve at once
- Top with crème fraiche – optional