

ZUCCHINI AND HALLOUMI FRITTERS W BLISTERED TOMATOES



Laura Romeo - Weber Grill Expert

DIFFICULTY: EASY   

People Serves 2

Prep Time 10 min.

Barbecue Time 10 min.



1 zucchini

90 grams halloumi

1 garlic clove

1 egg

2 tablespoons self-raising flour

½ teaspoon freshly ground black pepper, plus extra

Olive oil

200 grams cherry tomatoes

sea salt

Fritters are a fantastic throw together meal. With the addition of grated halloumi, these fritters caramelize, go a little crispy and are super delicious on the barbecue.

01 Prepare the barbecue for direct cooking over medium heat (180°C to 230°C) with a Weber Ware Frying Pan or hotplate.

02 In a large bowl, grate the zucchini, halloumi and garlic clove. Add the egg, flour and pepper, then mix all together. Lightly oil and season the cherry tomatoes.

03 Once the barbecue has preheated. Add approximately 2 teaspoons of

olive oil to the pan or hotplate. Add heaped spoonful's of mixture to the pan, pressing them lightly into rounds and leaving a 2cm space in-between each fritter. Add the cherry tomatoes directly onto the cooking grill. Close the lid and cook for 3 to 5 minutes over *direct medium heat*, or until the fritters are golden. After 3 minutes, flip the cherry tomatoes using a silicone spatula and cook for a further 3 minutes. Once the underside of the fritters are golden, flip the fritters, cook for a further 3 to 5 minutes or until the fritters are cooked through. Remove the cherry tomatoes from the barbecue and continue cooking the remaining fritters.

04 Serve the fritters immediately with the cherry tomatoes.
