

*COURTESY OF ALLAN FROM NUNAWADING
COMMUNITY GARDEN*

ZUCCHINI DROPS



Pre-heat oven to 200°C

400g grated zucchini
1 small onion chopped fine
20 g chopped bacon
1 tsp chopped basil
1 tsp chopped mint
1 tsp chopped chives
1 tsp black pepper
1 tsp salt
3 eggs
150 g grated tasty cheese
1 desert spoon oil
2 cups plain flour

- Combine ingredients in a large bowl. You don't want it too dry or too sloppy. If dry, add another spoon of oil. If sloppy, add flour.
- Put about a dessertspoonful into each cup in the tray.
- Cook for about 20 minutes at 200°C. Check after 15 mins.
- Let stand for 5 mins in tray then invert onto a serving tray
- Cool for 30 minutes.
- They taste better when cooler.

Serve with chutney.