

Zucchini and ham fritter with the thermomix

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300g of zucchini
200g of flour
150g of water
100g of frying oil
20g of sugar
4 slices of white ham
1 packet of yeast
1 tablespoon of olive oil
1 pinch of salt

**300g of zucchini
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For the Thermomix zucchini :

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Peel, wash, and cut the zucchini into cubes and place them in the steamer basket.

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Put 600g of water in the Thermomix bowl and set it to Varoma for 20 minutes at speed 2.

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Once cooked, pat the zucchini dry with paper towels.

For the Thermomix batter:

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Put the flour, water, sugar, yeast, olive oil, and salt in the Thermomix bowl and set it to 3 minutes at speed 3.

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Add diced ham (3cm squares) to the batter.

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Then, incorporate the zucchini into the batter and set it to 1 minute on reverse function at speed 3.

For the fritters :

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Heat the frying oil in a large saucepan.

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Put 1 tablespoon of batter into the hot oil and cook for 5 minutes. Repeat until all the batter is used.

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Remove the fritters from the oil and place them on paper towels.

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Enjoy immediately.

Enjoy these delicious Thermomix savory fritters. Yum ;)