## Zucchini and ham fritter with the thermomix

| $15 \min$ | $15 \min 5 \min$ | $15 \min 5 \min 20 \min$ | $15 \min 5 \min 20 \min 2 / 10$ |
| :--- | :--- | :--- | :--- |
| $15 \min 5 \min 20 \min 2 / 109$ | $15 \min 5 \min 20 \min 2 / 10910$ | $15 \min 5 \min 20 \min 2 / 10910$ | 5 |

## 15 min 5 min 20 min 2/10 91015

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

## <span itemprop="recipelngredient">300g of zucchini<br/></span><span itempr

For the Thermomix zucchini :
Â»
Peel, wash, and cut the zucchini into cubes and place them in the steamer basket. Â»
Put 600 g of water in the Thermomix bowl and set it to Varoma for 20 minutes at speed 2. Â»
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 ( 3 cm 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.
Â»
Put 1 tablespoon of batter into the hot oil and cook for 5 minutes. Repeat until all the batter is used. Â»
Remove the fritters from the oil and place them on paper towels.
Â»
Enjoy immediately.
Enjoy these delicious Thermomix savory fritters. Yum ;)

