

Soups and starters

Crispy courgette & potato pancakes with crumbled feta, sun-dried tomatoes & coriander

By [Marc Fosh](#)

Total time:
50 mins
Serves:
4

Ingredients

Main Ingredients

- 500 g potatoes, unpeeled
- 2 medium courgettes
- 1 garlic clove, crushed
- 3 spring onions, finely chopped
- 2 tablespoons freshly chopped coriander, plus to garnish
- 200 g crumbled feta cheese
- Juice of 1 lime
- 1 tablespoon flour
- 1 whole egg, lightly beaten
- Sea salt & black pepper

To Garnish

- 200 g feta cheese, crumbled
- 4 tablespoons sun-dried tomatoes, chopped
- 2 tablespoons chopped coriander
- 1 tablespoon olive oil

Method

Preparation:
30
Cooking:
20
Serves:
4
Difficulty:

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1. Attach Braun's MQ 70 food processor accessory to a suitable hand blender. Then shred the courgettes coarsely using the slicing insert and place into a colander. Sprinkle with 1 teaspoon of salt to draw out excess moisture and leave to drain for 30 minutes. Press out as much moisture from the courgettes as possible with your hands.
2. Boil the potatoes in salted water for 6 - 8 minutes until they are still slightly undercooked. Drain well, let cool off, peel and grate extra coarsely again using the coarse shredding insert of the MQ 70 food processor accessory.
3. Using the easy click mechanism, simply attach Braun's MQ 10 whisk accessory to the hand blender and beat the eggs directly in the beaker on low speed. Then use Braun's MQ 20 chopper accessory to finely chop the spring onions - without shedding a tear. Rinse the 350 ml device with water, then quickly chop one garlic clove and half of the fresh coriander leaves.
4. Place all ingredients: courgettes, beaten egg, flour, chopped spring onions, coriander, garlic, lime juice, crumbled feta in a mixing bowl and mix well. Season to taste.
5. Divide the mixture into 12 portions and shape into 1 cm thick pancakes. Lightly dust the pancakes with flour.
6. Heat a non-stick frying pan over moderate heat and add a small amount of olive oil. Gently fry the courgette & potato pancakes a few at a time for 2 to 3 minutes on each side until light brown and crispy.
7. Place the sun-dried tomatoes with the remaining coriander leaves in the MQ 20 chopper accessory and finely chop.
8. Garnish pancakes with crumbled feta cheese, chopped sun-dried tomatoes, coriander and a drizzle of olive oil. Serve immediately.

This recipe was prepared using Braun's MultiQuick Hand blender with its MQ 70 food processor accessory, its MQ 10 whisk accessory and its MQ 20 chopper accessory, e.g. MQ 785 Patisserie Plus.