

## Zucchini Pancakes

*Mucver* (moosh-vair) from Turkey  
12 pancakes



### PANCAKES

- 3 medium zucchini (about 450 g), shredded
- Salt
- Freshly ground black pepper
- 3 large eggs, beaten
- ½ cup all-purpose flour
- 1 T extra virgin olive oil
- 150 g crumbled feta cheese (or ricotta or cottage cheese)
- 3 scallions, finely chopped
- ⅓ cup finely chopped dill
- 1 tsp baking powder
- 4 to 6 T vegetable oil, more as needed

### YOGURT SAUCE

- 165 g plain yogurt
- 2 cloves garlic, finely chopped
- ½ teaspoon salt

### PANCAKES

1. Preheat oven to **130°C**.
2. Place **zucchini** in a colander over a bowl, and mix with ½ **tsp salt**. Allow to **drain for five minutes**. Transfer to a cloth kitchen towel, and **squeeze hard** to extract as much moisture as possible. Squeeze a second time; volume will shrink to about half the original.
3. In a large mixing bowl, combine **zucchini** and **eggs**. Using a fork, mix well.
4. Add **flour**, **1/2 tsp salt**, **olive oil**, **feta**, **scallions**, **dill** and ½ **tsp black pepper**. Mix well.
5. Add **baking powder**, and mix again.
6. Place a cast iron skillet or other heavy skillet over **medium heat**.
7. Add **2 T canola oil** and heat until shimmering.
8. Place heaping tablespoons of zucchini batter in pan several inches apart, allowing room to spread. Flatten them with a spatula if necessary; pancakes should be about 6-mm thick and about 8-cm in diameter. Fry until golden on one side, then turn and fry again until golden on other side. Repeat once or twice, frying **about 5 to 6 minutes total**, so pancakes get quite crisp.
9. Transfer to a plate lined with paper towels, and keep warm in oven. Continue frying remaining batter, adding more oil to pan as needed. Serve hot.

### YOGURT SAUCE

In a small bowl, combine **yogurt**, **garlic** and **salt**. Mix well, and serve on the side or on pancakes.