

Zucchini Fritters (Mucver)

Crispy Turkish zucchini fritters (mucver) with feta cheese and herbs. Easy summer recipe using grated zucchini, eggs, and flour. Perfect appetizer!

30 min

PREP

30 min

COOK

1h

TOTAL

4

SERVINGS

Hard

DIFFICULTY

Ingredients

- 3 zucchini
- 1 cup feta cheese
- 2 egg
- 2 sprig dill
- 4 sprig scallion
- 4 cup flour
- 1 tbsp olive oil
- 2 tsp black pepper
- 2 tsp salt
- 1 tbsp cream cheese
- 2 cup sunflower oil

Instructions

1 Prepare the zucchini

Wash and grate 3 zucchini using the large holes of a box grater. Place the grated zucchini in a large bowl and sprinkle with 2 teaspoons salt.

2 Toss the salted zucchini with your hands to distribute the salt evenly. Let stand for 15 minutes to draw out moisture.

3 Transfer the zucchini to a clean kitchen towel and squeeze firmly to remove as much liquid as possible. The zucchini should feel dry to the touch.

4 **Make the batter**

Beat 2 eggs in a large mixing bowl until well combined. Add the squeezed zucchini, 1 cup crumbled feta cheese, and 2 teaspoons black pepper.

5 Finely chop 2 sprigs dill and 4 sprigs scallions. Add the chopped herbs to the zucchini mixture and stir to combine.

6 Gradually fold in 1 cup all-purpose flour until the mixture holds together when scooped but is not too thick. The batter should be wet but cohesive.

7 **Fry the fritters**

Heat 4 cups vegetable oil and 1 tablespoon olive oil in a large heavy-bottomed pan over medium-high heat until it reaches 350°F (175°C).

8 Using a large spoon, carefully drop heaping spoonfuls of batter into the hot oil, leaving space between each fritter. Gently flatten each fritter with the back of the spoon.

9 Fry for 2-3 minutes until the bottom is golden brown, then flip and fry for another 2-3 minutes until both sides are crispy and golden.

10 Transfer the fritters to a paper towel-lined plate to drain excess oil. Serve immediately while hot and crispy.

Tips

Salt the grated zucchini and let it drain in a colander for 10 minutes before squeezing out excess moisture with a clean kitchen towel - this prevents soggy fritters.

Use a kitchen thermometer to maintain oil temperature at 350°F (175°C) for perfectly crispy exteriors and fully cooked centers.

Don't overmix the batter once you add the flour - gentle folding prevents tough, chewy fritters that absorb too much oil.

Make the batter several hours ahead or overnight for better flavor development and improved texture.

Test oil readiness by dropping in a small amount of batter - it should sizzle immediately and float to the surface.

Place finished fritters on a wire cooling rack rather than paper towels to maintain crispiness and prevent steam buildup.

Keep cooked fritters warm in a 200°F (95°C) oven while preparing additional batches to serve everything hot.

If the batter seems too thick, add cold water one tablespoon at a time - cold liquid helps create lighter, crispier fritters.

