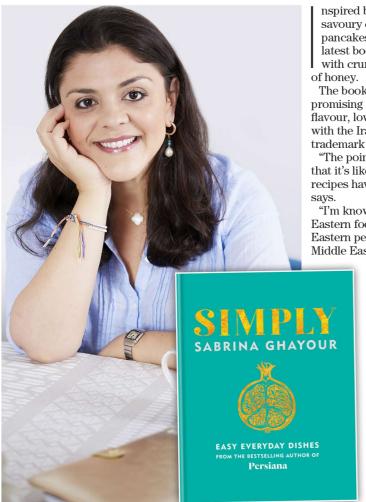
## Sabrina Ghayour's savoury pancakes



nspired by Turkish fritters, these savoury courgette and oregano pancakes from Sabrina Ghayour's latest book Simply, are served with crumbled feta and a drizzle

The book is Sabrina's fifth. promising recipes that are "big on flavour, low on labour" and packed with the Iranian-born cook's trademark Persian flavours.

"The point about Simply is not that it's like my 'easy' book - my recipes have always been easy," she

"I'm known for cooking Middle Eastern food, but if you ask Middle Eastern people, 'Is she making Middle Eastern food?', they'll

probably go, 'No, she isn't'. I don't know if it's East, I don't know if it's West, it's simply Sabrina."

That means lots of marinated meats and hearty stews alongside slow-cooked veggies, crunchy salads, fragrant soups plus these these crispy fried fritters.

Simply: Easy Everyday Dishes by Sabrina Ghayour, photography by Kris Kirkham, is published by Mitchell Beazley, priced £26

## **INGREDIENTS**

MAKES ABOUT 16

2 large courgettes 2 eggs

4tbsp plain flour

1tsp baking powder

Half a small packet (about 15g) of oregano leaves, finely chopped

1tsp cumin seeds

1tsp (heaped) pul biber chilli flakes, plus extra to serve

Vegetable oil, for frying Maldon sea salt flakes and freshly ground black pepper

100g vegetarian feta cheese, crumbled Clear honey

## **METHOD**

■ Coarsely grate the courgettes into a bowl. Tip them into a clean tea towel, gather up the sides and squeeze out the liquid from the courgettes.

Place in a mixing bowl, add the eggs, flour, baking powder, oregano, cumin and pul biber,



**COURGETITE AND** 

REGANO PANCAKES

salt and pepper and beat together.

Place a large frying pan over a mediumhigh heat and drizzle in some vegetable oil. Using a tablespoon measure, roughly fill the scoop with the courgette mixture and without overcrowding add dollops to the pan, then gently flatten. Fry for

about one minute until the undersides are nicely browned, then flip over and cook until the other sides have browned. Remove from the pan and repeat with the remaining mixture.

4 Serve the pancakes immediately topped with the crumbled feta, a little drizzle of honey and a sprinkling of pul biber.