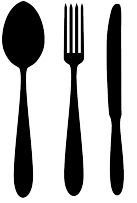


SAVORY ZUCCHINI WAFFLES

WITH LEMON HERB SAUCE



METHOD

1. Drain as much liquid as possible from the zucchini by placing in cheesecloth and squeezing liquid out.
2. Mix the wet ingredients together well
3. Add dry ingredients
4. Mix in zucchini
5. Spread a thin layer of batter in heated waffle iron, set to highest setting
6. For the dressing, place all ingredients in a food processor and pulse until well chopped, but not pureed.

Notes:

If almond flour is not for you replace with $\frac{1}{2}$ white flour and $\frac{1}{2}$ whole wheat flour or a gluten free alternative if necessary.

INGREDIENTS

- 3 eggs
- $\frac{1}{2}$ cup milk or dairy free alternative
- 2 tbsp avocado oil
- 1.5 cups almond flour (you may need to add more if the batter is too watery)
- 1 tsp salt
- 1.5 cups shredded and packed zucchini

Sauce: Adapted from Ottolenghi test kitchen

- 1 large preserved lemon
- $\frac{1}{2}$ shallot
- 1 clove garlic
- 1.5 tbsp lemon juice
- 2.5 tbsp olive oil
- 1 handful mint
- 1 handful dill
- 1 chive