



Zucchini-cheese-bites

approx. 25 pieces

2 medium zucchini
2 smaller cloves of garlic
Salt pepper
freshly chopped parsley
150g spicy Vorarlberg mountain
cheese, grated
1 egg
about 100g breadcrumbs

Crumbs to turn
Olive oil for frying

Cut the zucchini into very small cubes. Heat some olive oil in a pan and fry the zucchini cubes with the squeezed garlic and salt for a few minutes. The zucchini cubes should soften, but not take on any color. Let the zucchini cool and then mix with all the other ingredients in a bowl.

Shape the mixture into small, bite-sized balls. This is best done with wet hands. Squeeze the balls together firmly. If the mass is not compact enough, use a little more crumbs. Roll each ball in breadcrumbs and then let it steep in the refrigerator - preferably overnight, but at least 2 hours.

In a large pan in a little olive oil over medium heat, slowly fry the zucchini balls until golden brown on all sides.

A tzatziki dip goes well with it.

Tzatziki-Dip

150g Ländle organic natural yoghurt
½ cucumber, organic
fresh oregano
1 clove of garlic
salt
1 tbsp olive oil

Wash and finely grate the cucumber, season with salt and leave to stand for a while. Then squeeze the liquid out of the grated cucumber. Mix Ländle organic natural yoghurt with the pressed garlic, grated cucumber and fresh oregano. Season with pepper and drizzle with olive oil.