

Sabrina Ghayour's savoury pancakes



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

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 says.

"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 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

1 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.

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



season generously with salt and pepper and beat together.

3 Place a large frying pan over a medium-high 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.