



Mom's Zucchini Cakes

Pairs With Presqu'ile Winery 2012 Estate Chardonnay

4 to 6 servings

Ingredients

2 Cups Flour
1 Tsp Baking Powder
¾ Tsp Salt
1 Cup Grated Zucchini
1 Egg
2 Cups Buttermilk

Method

Sift dry ingredients. Stir in zucchini. In a separate bowl, beat egg and mix in buttermilk. Stir into the dry mix gently. There should still be small lumps left. Heat olive oil in a sauté pan to medium temperature and drop batter by teaspoonfuls. Cook until bubbles appear and edges are golden. Flip and cook the other side. Serve with sliced scallions, chopped fresh mint leaves, crispy bacon bits and crème fraîche.

*Recipe Courtesy of Maegen Loring
Food & Beverage Manager, The Chardonnay Symposium
Maegen Loring Catering*