



Zucchini Curry Schmarrn

🕒 30–40 Min 

Preparation

- 1 Finely grate the carrots and zucchini.
- 2 Combine the egg, yogurt, sea salt, chives, ground cinnamon, curry powder and coconut flakes and grated vegetables. Add flour and stir until smooth.
- 3 Heat the oil in a pan and add the mixture in an even layer.
- 4 Fry the pancakes on both sides over a medium heat until golden brown. Then use a knife or spoon to divide into bite-sized pieces, dish out onto plates and enjoy.

Ingredients 2 Portions

♦ = Kotányi Produkte

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| 4 | Carrots, medium-sized |
| 0.25 | Zucchini |
| 1 | Egg |
| 100 g | Yogurt |
| 3 tbsp. | Chives, freshly chopped |
| 2 tbsp. | Coconut flakes |
| 55 g | Wholemeal spelt flour |
| 3 tbsp. | Sesame oil |
| 0.25 tsp. | ♦ Cinnamon, Ground |
| 1 tsp. | ♦ Curry Powder |
| 1 pinch | ♦ Sea Salt, Coarse |

