

## Zucchini Crispy Ring by Chef: Bishandutt Dabral

🕒	Total Prep Time:	20 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	4 Person
🌈	Difficulty Level:	Easy



### Ingredients and preparation of Zucchini Crispy Ring

Large Zucchini	3 no
Flour	2 Cup
Corn flour	1 Cup
Soda liquid / Beer	250 ml
Oil	For frying
Cajun Spice for Seasoning	1 tsp
Panko bread crumbs	200-300 gms
Sat	To taste
<b>Ingredients for garlic Cajun Mayonnaise</b>	
Mayonnaise	100 gms
Cajun Powder	2 gms
Chop fine garlic	5 gms
Salt	To taste

#### How to Prepare Zucchini Crispy Ring

- 1) Cut the Zucchini into ring cut into ¼ inch roundels slices (Remove the inner pulp with cutter or knife )
- 2) Take a bowl add flour, cornflour, salt, soda/ beer make a thick paste. Dip zucchini ring into it then dust with a panko crumb. Keep it in a deep freezer for 30 min. Take it out from the deep freezer then fry till golden brown and sprinkle with Cajun Spice and serve hot with garlic Cajun mayonnaise. Add fine chop garlic, Cajun powder and salt to the mayonnaise, mix with a hand whisk

#### How to make Cajun Mayonnaise

Add fine chop garlic, Cajun powder and salt to the mayonnaise, mix with hand Whisk add little salt.

#### Important Tips

- 1) Zucchini ring will be crispier if you keep it under deep freezer for 2 Hr
- 2) Peri-Peri powder can be used instead of Cajun spice