**Zucchini in batter with Parsley (Beignets)**

**Ingredients:**
- 3 Large zucchinis
- 4 eggs
- 100g plain flour
- 300ml of milk
- Extra flour
- 4 Tbs Parsley chopped
- Oil for frying
- Salt and pepper for seasoning

**Method:**

1. Mix flour, eggs and add milk until the consistency of thick cream. Add parsley, salt and pepper to taste.

2. Wash and slice the zucchini in fine slices. Dust the Zucchini in the extra flour.

3. Heat the oil. Dip the floured zucchini in the batter mix and cook in the heated oil for 1-2 minutes each side until golden brown.

4. Place the beignets on a paper towel and add salt. Serve with lemon wedges, if desired.