
Zucchini And Potato Pancakes

2 zucchini
1 potato
350 ml milk
3 eggs
200 grams flour
1 tablespoon vegetable oil
1 teaspoon salt
100 grams sour cream
Green onions
Dill

- ➊ Grate zucchini and potatoes into a bowl. Remember to squeeze out excess moisture to ensure your pancakes are not soggy.
- ➋ In a separate container, mix eggs with milk until well combined.
- ➌ Add flour, salt, and vegetable oil to the egg mixture, creating a smooth batter.
- ➍ Incorporate the grated zucchini and potatoes into the batter, ensuring an even distribution of ingredients.
- ➎ Heat a frying pan over medium heat and add a little oil.
- ➏ Spoon the batter onto the pan to form pancakes. Cook until golden brown on both sides, flipping halfway through for even cooking.
- ➐ Mix sour cream with finely chopped green onions and dill to create a flavorful filling.
- ➑ Spread the filling over the zucchini pancakes.
- ➒ Roll the pancakes into tubes for an elegant presentation. Serve immediately and enjoy the burst of flavors with every bite.