

## Marrow Fritters with Feta and Tomatoes

Serves 4

Ingredients:

- 6 large baby marrows
- 2 rounds of feta
- 1 punnet baby tomatoes
- 1 clove garlic
- 1 egg
- Olive oil
- Salt
- Pepper

Directions:

1. Light a CobbleStone and wait a few minutes until it has turned grey. Or, if you don't have a CobbleStone on hand, ready your briquettes in the Cobb Cooker.
2. Wash the baby marrows and grate them into a bowl. Let them drain in a colander for 10 minutes and give them a good squeeze to get rid of any excess moisture.
3. Place the Frying Pan accessory onto the Cobb Cooker and close the Dome Cover for 5 minutes so it can heat up.
4. Whisk the egg, add it to the marrows and season with salt and pepper. Mix well.
5. Place the tomatoes on the Frying Pan with some olive oil and close the Dome Cover. They will cook for about 10 minutes – check every now and again and turn them. Remove and set aside.
6. Close the Dome Cover for 5 minutes so it can heat up again.
7. Make flat patties by pressing the marrow mixture together between your hands. Place these onto the Frying Pan.
8. Fry with the Dome Cover off for about 5-10 minutes a side or until it's lightly browned. Flip the fritters and crumble feta over the ops and add 3-4 tomatoes on each fritter.
9. Close the Dome Cover and let them cook for about 5 minutes.
10. Enjoy as a lovely vegetarian meal with a salad or as an accompaniment with fish or meat.