

Carrot, Coriander and Feta Pancakes

2 eggs
2 tablespoons buttermilk
½ cup self-raising flour
450 g carrots, peeled and grated
100g. feta, crumbled
1 red onion, finely chopped
2 tablespoons finely chopped coriander
Finely grated zest of 1 lemon
freshly ground black pepper
1 tablespoon oil or spray oil

1. Combine eggs and buttermilk, then stir in the flour. Add carrot, feta, onion, coriander, lemon zest and pepper and stir to combine.
2. Heat oil in non-stick frypan or spray pan with oil and drop tablespoons of mixture into the pan. Cook for 3 minutes or until lightly browned then turn with an egg lifter and cook a further 2 minutes.
3. Transfer to a kitchen paper lined plate and keep warm while cooking the remainder of the mixture.
4. Serve with lemon wedges and a spoonful of yoghurt.