



Vegetable Croquettes with Caviar

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3 large carrots, peeled	1/8 t ground red pepper
2 medium zucchini	1/2 t salt
6 scallions, chopped	1/2 t pepper
4 T butter, melted	1/2 C Sour cream
2 eggs, beaten	2 oz. Caviar
1 C plain bread crumbs	Fresh dill for garnish

Preheat oven to 350°.

Using a box grater or grating blade on food processor, grate carrots and zucchini. Wrap grated vegetables in a clean kitchen towel and wring out excess moisture. Transfer to mixing bowl.

Add scallions, melted butter, eggs, salt, pepper, and red pepper. Mix thoroughly. Add bread crumbs and mix until combined.

Line a baking sheet with parchment paper. Drop vegetable mixture by the spoonful onto parchment and spread into a disk. Bake for 30 minutes. Allow to cool.

Top each croquette with a dollop of sour cream, caviar, and a sprig of dill. Makes approximately 30 croquette appetizers.

Serves 8-10.