ZUCCHINI AND GOAT CHEESE FRITTERS  
  
2 medium zucchini (about 7 ounces each), coarsely shredded  
2 garlic cloves, finely grated on a microplane  
6 large scallions, sliced medium-thick  
2/3 cup goat-milk ricotta or other goat cheese  
2 large eggs  
Zest of one lemon  
Kosher salt and freshly ground pepper   
One bunch basil, coarse chiffonade  
1/4 cup all-purpose flour  
Extra Virgin olive oil   
lemon wedges   
Olive oil  
  
In a large bowl, combine the zucchini and scallions with the flour and stir to coat. Add the garlic, goat cheese, eggs, lemon zest and 1 teaspoon each of salt and pepper. Stir well to combine.   
  
Line a large baking sheet with paper towels. In a 12 to 14 inch sauté pan, heat 1/4 inch of olive oil over medium heat until almost smoking. Working in batches, add 2-tablespoon mounds of the zucchini batter to the hot oil. Do not pat down. Cook until golden brown, about 2 minutes per side.  
  
Drain the fritters on the paper towels and serve right away, with lemon wedges and a small dish of olive oil.