

CORN FRITTERS



20 MINS



6 SERVES



FREEZER FRIENDLY

INGREDIENTS

- 3 cups fresh or canned corn kernels (roughly 3 large corn cobs)
- 1 small red onion, diced finely
- 2 eggs
- 1/4 cup coriander leaves
- 1/2 teaspoon pepper
- 3/4 cup wholemeal self-raising flour
- 1/2 teaspoon baking powder
- Olive oil spray

DIRECTIONS

1. Puree 2 cups of corn kernels, onion, eggs, coriander and pepper using a blender until most of the corn is pureed. You still want it lumpy, not completely smooth.
2. Stir through the remaining 1 cup of corn kernels, flour and baking powder until just combined.
3. Heat a pan on medium heat and spray with olive oil spray.
4. Place 2 heaped tablespoons of mixture per fritter into the pan and cook in batches for 2 minutes each side, or until golden.
5. Repeat until there is no remaining mixture.

