



Corn Fritters

Equipment:

Medium saucepan
Kettle
Chopping board
2 mixing bowls
Whisk or egg beater
Measuring cups and spoons
Frying pan

Ingredients:

2 corn cobs
2 spring onions
1 small fresh chilli
Small handful each parsley and coriander leaves
2 eggs
½ cup flour
2 tablespoons milk
Salt and pepper
Butter for cooking

Directions:

- Boil the kettle. Put the corn in the saucepan and cover with boiling water. Place on a hot element on the stove and continue boiling for 3-4 minutes.
- Remove from the water with tongs and refresh under cold water.
- Very carefully cut the kernels off the corn cob, using a sharp knife.
- Chop the spring onions and the herbs and de-seed and finely chop the chilli (it's a good idea to wear disposable gloves for this job).
- Separate the eggs – put the yolks in one bowl and the whites in another bowl, making sure that bowl is very clean and grease-free.

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Directions Continued:

- Whisk the yolks till smooth then add the milk, flour and season with salt and pepper.
- Add the corn kernels, herbs, spring onion and chilli.
- Whisk the egg whites to soft peaks. This is when the peaks flop over a little bit when you lift the beaters out.
- Using a metal spoon, take a large spoonful of beaten egg white and mix it gently into the corn mixture. This is called loosening the mixture. Then gently fold in the remaining egg whites.
- Melt a knob of butter in the frying pan over a medium heat. Drop in dessert spoonfuls of batter and cook until golden on one side. Carefully turn them over with a spatula and cook until just cooked through in the centre and golden on both sides.
- Keep them warm in the fold of a clean tea towel until they are all cooked.

