

## **Kumara & Corn Fritters**

### **Equipment**

Measuring spoons & cups  
Chopping board & knife  
Can opener  
Egg beater  
Mixing bowl & spoon  
Potato masher  
Frying pan or hot plate

### **Ingredients**

1 (310g) can creamed corn  
2 tablespoons chives (chopped)  
½ cup self raising flour  
¼ cup milk  
1 egg (separated)  
½ cup kumara (cooked & roughly mashed)  
Butter or oil, for pan frying

### **How TO MAKE IT:**

- 1 Combine Evaporated Milk, Onion Soup Mix and Cheese in a medium sized saucepan.
- 2 Cook over a low heat until cheese melts, stirring constantly. Allow to cool and stir in chives to combine.
- 3 Spread cheese mixture over bread slices. Roll up and brush with melted butter.
- 4 Place under a preheated grill for 2-3 minutes each side or until golden brown.

