

Corn Fritters

INGREDIENTS

- 3 cups fresh, canned or defrosted corn kernels
- 2 eggs
- green part of 1 spring onion, finely chopped
- a pinch of chili flakes
- 1/2 tsp curry powder
- 1/2 tsp baking soda
- 1/2 cup rice flour salt and a little ground black pepper
- A little neutral oil to fry

METHOD

1. If corn is raw, cover with boiling water, stand for 3 minutes then drain.
 2. Place half the corn in a food processor with eggs and spring onion and blend to a smooth puree.
 3. Add chili, curry powder, soda, rice flour, salt and pepper and pulse to form a thick batter. Stir in reserved corn.
 4. Heat a little oil in a heavy fry pan and cook in batches over medium heat, allowing one heaped tablespoon per fritter. Cook until golden brown and cooked through (2-3 minutes each side), adding oil between batches as needed.
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