



Corn fritter

Ingredient list 8 serve:

- 2 COBS CORN PREVIOUSLY BLANCHED OR 1 TIN (1 ½ CUP)
- 1/4 CUP DICED SPRING ONION
- 1 SOUP SPOON DICE GARLIC
- 1/4 CUP DICED RED CAPSICUM
- 1/2 TABLESPOONS SEEDED, DICED MADLVIAN CHILLI
- 4 SOUP SPOON CHOPPED CORIANDER
- 2 BEATEN EGGS
- 1/2 CUP FLOUR
- FEW CRACKS BLACK PEPPER
- 1/4 TEASPOON CAYENNE PEPPER

Recipe:

1. In a bowl combine roasted corn, green onion, red bell pepper, chili and coriander
2. Stir in beaten eggs
3. Add 1/4 cup flour and stir.
4. Season with black pepper, garlic powder, chili and salt.
5. Heat cooking oil in a skillet to medium. Pan should be hot, but not so hot the fritters will darken too quickly. Drop spoonful's of batter to make fritters. Cook slowly over medium heat until golden brown, crisp and cooked through. Allow to drain on paper towels

By Chef Farina Mickaël