

Crazy Corn Fritters

Ingredients:

½ tin sweetcorn (210 g), drained – frozen corn kernels suitable too

¼ tin sweetcorn kernels – extra

3 spring onions (shallots) chopped (or chopped fresh chives – try coriander)

1 garlic clove, crushed

1 teaspoon sweet chilli sauce

1/3 cup self-raising flour (50g / 2oz) *

Pinch of salt and ground pepper, to taste

1 egg (optional)

¼ cup grated cheddar cheese or crumbled feta or haloumi (optional) – more cheese = crispier fritters!

2 tablespoons olive oil for frying or half oil / half butter

*If fritter batter is too runny, add extra flour until desired consistency is achieved.

Method:

Put all ingredients (except oil and extra sweetcorn whole kernels) into a food processor or stick blender and blitz until finely chopped. Stir in extra sweetcorn (and cheese or bacon/ham if using) into mixture. Do not over stir.

Heat oil (and butter if using) in frying pan over a medium – high heat.

Spoon 4 – 5 separate tablespoons of the mixture into the frying pan. Be careful not to splash up any hot oil. Shape and flatten with back of spoon and fry fritters for 1 – 2 minutes on each side until golden brown and cooked through. Fritters may take longer if adding chopped ham or bacon.

Transfer cooked fritters to a plate lined with paper towel to drain and continue frying with rest of mixture to make a total of approximately 10 – 12 fritters.

For a midday snack, light lunch or easy breakfast, bigger fritters are great.

Make smaller ones like mini pikelets to pop into your lunchbox. Delicious hot or cold served with extra sweet chilli sauce, sour cream, or even Kewpie mayonnaise.

Why not try a drizzle of honey over your fritters? Who said pancakes should get all the syrup!

Coo Coo Cool!