

Corn Fritters

Harvest: Corn **Serves:** 30 Tastes **Recipe source:** Bill Granger

Cooks Notes: Fritters are a family favourite and any finely chopped veg in season can be substituted for the corn.

EQUIPMENT: 1 large stainless steel sifter Large red bowl Small Blue Bowl Measuring cups Teaspoon measures Wooden spoon 2 Large frypans 2 Silicone Turners (egg flips) Hand Juicer Knife Chopping Board Baking Tray Paper Towel	INGREDIENTS: 1 cup rice flour 1 cup flour 1/2 teaspoon baking powder 1/2 teaspoon salt 1 teaspoon ground coriander 1/2 teaspoon ground cumin 2 egg, lightly beaten ½ lemon (1 teaspoon lemon juice) 1 cup water 2 cups corn kernels 4 spring onions or small bunch chives 3 tablespoons chopped coriander or parsley Vegetable Oil
TO SERVE: 3 Small Rectangular Plates 3 Small Tongs	

What to do:

1. Take the large red bowl and put the large stainless sifter over the top. Measure the rice flour, flour, baking powder, salt, coriander and cumin into the sifter and sift together into the bowl.
2. Cut lemon in half and juice ½ the lemon with hand juicer put 1 teaspoon of juice into blue bowl. Keep any lemon left over juice for next class.
3. Add the eggs and water to blue bowl and whisk.
4. Pour the egg mixture to flour mixture in red bowl and beat with wooden spoon until smooth.
5. Using the Cooks Knife chop up the spring onions and add to red bowl
6. Wash, dry and chop the coriander or parsley and add to red bowl. Add the corn and stir until just combined.
7. In a large frying pan, pour in enough oil to generously cover the bottom. When the oil is hot but not smoking, spoon 1 large tablespoons of batter for each fritter into the pan, about half an inch apart, immediately flattening each fritter slightly.
8. Cook over medium-high heat for 2 to 3 minutes, until golden brown underneath, then turn and cook the other side for about 2 minutes. Transfer to a platter lined with paper towels. Repeat with the remaining batter, adding more oil if necessary.
9. Serve immediately with the sweet chilli sauce.

