



Sweetcorn Fritters



Servings: 4 (8 large fritters)
Total Time: 45 mins
Cooking Time: 30 mins



INGREDIENTS

415g tin sweetcorn, cream style
 1 cup self-raising flour
 (or cake flour & 1½ tsp baking powder)
 ½ tsp salt
 ¼ tsp black pepper
 1 large egg, beaten
 2 Tbsp chopped chives



For Frying

light olive oil or coconut oil
 butter

freshly ground salt

METHOD

Put the sweetcorn in a mixing bowl, sift in the flour, salt & pepper and add the beaten egg. With a wooden spoon, mix in the batter well & fold in the chives. Use the batter immediately; do not let it stand.

With equal quantities of olive oil & butter to lightly coat the bottom of a frying pan, and on a fairly high heat, shallow fry heaped serving spoons of batter to form fritters. Cook until bubbles appear & then turn over & brown the other side. Transfer the fritters to a warmed dish with paper towel to drain off any excess oil.

The fritters will have to be made in batches and can be kept warm in a low oven. Season with salt and serve.

SERVING SUGGESTION

Slightly undercook the fritters and then brown them on the braai just before the meat is done.

VARIATIONS

- * Substitute the black pepper & chives with cayenne pepper & sliced spring onions.
- * Add fried bacon bits & serve for breakfast.

