

## Corn and Coriander Fritters

Makes 24

Preparation Time: 20 minutes

Serve these tasty fritters with crispy bacon for a brunch or add a salad for a light lunch or dinner.

### Ingredients

1 cup self-raising flour  
1 egg, lightly beaten  
1/2 cup water  
1 x 410g can PAMS whole kernel corn, drained  
3 spring onions, trimmed and finely chopped  
1 red chilli, deseeded and finely chopped  
3 tablespoons chopped fresh coriander  
2 tablespoons oil

For the salsa:

3 vine tomatoes, deseeded and finely chopped  
1 spring onion, trimmed and finely chopped  
1 tablespoon chopped fresh coriander  
1/2 teaspoon sugar  
1 tablespoon lemon juice

### Method

First make the salsa. In a small bowl, place the tomatoes, spring onion and coriander. Stir through the sugar and lemon juice. Season with salt and pepper. Set aside.

For the fritters, sift the flour into a medium bowl. Make a well in the centre and whisk in the egg and water to make a smooth batter. Stir in PAMS corn kernels, the spring onion, red chilli and coriander

Heat half a tablespoon of oil in a large non-stick frying pan, over a medium to high heat. When the oil is hot, drop 1 tablespoon of mixture for each fritter into the frying pan and cook for 3 minutes on each side until golden, cooking no more than 6 fritters at a time. Continue to add ½ a tablespoon of oil for every 6 fritters being cooked. Transfer cooked fritters on to a serving platter and serve with the tomato salsa.

### Some handy tips

These fritters can be made bigger and can also be made ahead and heated before serving.

Easy Salsa Tip

For a quick salsa, drain a can of Pams corn kernels, add a chopped tomato, red onion, with some freshly chopped coriander and stir through a squeeze of lemon juice.