

corn & zucchini fritters

RPS Kitchen Garden

MAKES about 25

6 corn cobs, husks removed
 2 zucchinis, grated
 2 eggs, lightly beaten
 1/3 cup (80ml) milk
 1 cup (150g) self-raising flour, sifted
 1/2 tsp ground cumin
 1/2 tsp garlic powder
 Olive oil, to pan-fry
 2 spring onions, finely chopped
 1/4 cup mint leaves, chopped
 Poached eggs and ham or smoked salmon,
 to serve (optional)
 Lemon wedges, to squeeze

Grate the corn and zucchini. Place in a large bowl with the eggs and milk, then whisk to combine. Gradually stir in the sifted flour, cumin, garlic powder, salt and pepper.

Heat a little oil in a non-stick frypan over medium heat. Place a heaped dessertspoonful of the mixture in the pan for each fritter, then cook, in batches, for 2-3 minutes each side until golden brown. Drain on paper towel, cover and keep warm as you cook the remaining fritters.

Scatter over spring onion and mint, then serve with lemon to squeeze, and eggs and ham or smoked salmon if desired.

Try these fritters on their own, in lunchboxes, or for brunch with poached eggs and ham or smoked salmon. Kids can help to make the mixture before an adult pan-fries them.

PHOTOGRAPHY: STEVE WALSH

