

Sweet corn recipes

Sweetcorn Fritters – Serves 4 (Makes 12 Fritters)

This recipe is great for making the most of corn on the cob and it's really tasty.

Preparation Time:- Approximately 5 minutes.

Cooking Time:- Approximately 15 minutes.

Ingredients:- 3 fresh Sweetcorn cobs, sunflower oil for frying, 4 tbsp full fat crème fraiche or extra thick double cream, 2 tbsp self raising flour, salt & pepper to season.

Instructions:- Cook the corn on the cobs in a pan of boiling water for 7-8 minutes and then drain and cool. Slice the kernels from the cob using a sharp knife and place them in a bowl with the crème fraiche or double cream and flour. Mix well and season.

Heat a little of the oil in a non-stick frying pan until it is just smoking. Then drop a few spoonfuls of the mixture into the hot oil. Flatten them gently with a spatula and fry them for 3 minutes on each side (they may look slightly lacy and are quite fragile so turn them over gently using the spatula). Once cooked carefully remove the fritters and place them on some kitchen roll to soak up the excess oil. Repeat the process until all the fritters are cooked and serve immediately.

Handy Hint:-*Be careful not to put too many fritters into the frying pan at once and they tend to spit during cooking!*

These make a lovely accompaniment to most meals.