

Corn and with avocado fritters

1 cup	self-raising Flour
2	egg
80 ml	milk
600g	corn kernels, cooked
2 tbsp	chopped chives
100 g	fetta, crumbled
30 g	butter
1	avocado, cut into fan
30 g	rocket
60ml	sweet chilli sauce, to serve

1. Place flour into a large mixing bowl and make a well in the centre.
2. Use a fork to whisk eggs and milk in a jug and pour gradually into the flour, stirring gently to combine.
3. Fold in corn, chives and fetta. Don't over-mix or the fritters will be tough.
4. Heat butter in a large frying pan over medium.
5. Drop dollops of mixture into the pan. Cook for about 2-3 mins, until golden brown underneath, then turn and cook the other side. Repeat with the butter and fritter mixture.
6. Serve fritters with avocado, rocket and sweet chilli sauce.

Serves 4.



Recipe and image by Chef Jason Ford