



Corn Fritters

Source – Coles

Harvest – egg, corn, chives

Vocab Words – make a well, crumbled, optional, gradually

Skills – beat, sift, fold, fry

Equipment:	Ingredients:
<ul style="list-style-type: none">· Metric measuring cups and spoons· Chopping boards and grips· Compost bowls· Knives· Sifter/Sieve· Small bowl· Fork or whisk· Large bowl· Frying pan· Flip· Serving Items – platters and tongs	<ul style="list-style-type: none">· 4 eggs· 150mls milk· 2 cups self-raising flour· 2 x 420g cans corn kernels, drained (or frozen corn, or 1 can corn and 1 can creamed corn)· 2-3 tablespoons chopped chives· 200g fetta, crumbled· 30g butter, for frying· Olive oil, for frying· Optional - sweet chilli sauce or sour cream to serve

What to do:

1. Wash all garden ingredients and prepare all ingredients based on instructions in the 'Ingredients' list.
2. Place the eggs and milk in a bowl and lightly beat them together with a fork or whisk.
3. Sift the flour into a large mixing bowl and make a well in the centre.
4. Gradually pour the milk mixture into the flour, stirring gently to combine.
5. Fold in corn, chives and fetta - don't over-mix or the fritters will be tough.
6. Lightly grease a frying pan with butter and oil over medium heat and place spoonfuls of the mixture into the pan, cooking in batches. Cook for 3-5 minutes each side, until golden brown.
7. Serve with sweet chilli sauce or sour cream.

Notes: