MAKES
10

TOTAL TIME
15 MINS

COOK TIME
2 MINS

CORN & CORIANDER FRITTERS

INGREDIENTS

- 1/2 cup (75g) plain flour, sifted
- 1/2 cup (100g) rice flour, sifted
- 1 tsp baking powder
- 2 eggs
- 4 spring onions, thinly sliced
- 1 green chilli, seeds removed, finely chopped
- 1/2 cup chopped coriander leaves, plus 1/4 cup coriander sprigs
- 3 corn cobs, kernels sliced
- Sunflower oil, to shallow-fry
- 1 avocado, chopped
- 1 tbsp extra virgin olive oil
- Grilled bacon, to serve
- Roasted vine-ripened cherry tomatoes, to serve

METHOD

1. Place the flours, baking powder, eggs, spring onion, chilli, chopped coriander and half the corn kernels in a food processor, then whiz to combine. Transfer to a bowl, then stir through remaining corn kernels and season.
2. Heat 2cm sunflower oil in a non-stick frypan over medium heat. In batches and using 2 tablespoons batter for each fritter, add batter to frypan and cook for 1-2 minutes each side until golden and cooked through.
3. Gently toss avocado with coriander sprigs and extra virgin olive oil. Season.
4. Divide fritters among plates and serve with avocado salsa, bacon and tomatoes.

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