

# Corn Fritters

**Season:** Summer

**Type:** Side

**Serves:** 32 tastings

**From the garden:** Corn, onion & basil



<b>Equipment:</b>	<b>Ingredients:</b>
<p>Large bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Large frying pan x 2 Spatula x 2 Red ramekin x 5 Serving plate x 5</p>	<p>2 cups self-raising flour 4 eggs 1 ½ cup milk Corn kernels cut from 7 ears corn 2 onions (finely chopped) 2 sprigs basil (finely chopped) 1 ½ teaspoon salt 10 grinds of pepper</p> <p>Canola oil for frying</p> <p>2 tablespoons tomato sauce in each red ramekin for serving</p>

## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put all ingredients **except** oil and tomato sauce in a large bowl and mixed evenly.
3. Heat some oil in 2 large frying pans over medium-high heat.
4. Using a medium soup ladle, scoop the batter and gently pour it into the hot pan.
5. Cook until golden on both sides about 2 minutes each side.
6. Distribute fritters evenly into 5 serving plates and serve with tomato sauce.