

Corn and Chive Fritters



INGREDIENTS:

- ★ 150g (1 cup) self-raising flour
- ★ 1/2 teaspoon baking powder
- ★ 1-2 teaspoons lemon pepper seasoning
- ★ 1 egg
- ★ 250ml (1 cup) buttermilk
- ★ 1 corn cob, kernels removed
- ★ 1/2 bunch fresh chives, chopped
- ★ 1/4 cup chopped fresh coriander
- ★ Olive oil spray
- ★ 1 avocado, peeled, stone removed, coarsely chopped
- ★ 1 tablespoon fresh lime juice
- ★ 1 teaspoon finely grated lime rind
- ★ Fresh coriander leaves, to serve

METHOD:

Step 1

Heat a non-stick frying pan over medium heat. Spray with oil. Add tablespoonfuls of fritter mixture, allowing room for spreading. Cook fritters for 2-3 minutes or until bubbles appear. Turn fritters over and cook for another 1-2 minutes or until golden. Repeat with remaining mixture.

Step 2

Heat a non-stick frying pan over medium heat. Spray with oil. Add tablespoonfuls of fritter mixture, allowing room for spreading. Cook fritters for 2-3 minutes or until bubbles appear. Turn fritters over and cook for another 1-2 minutes or until golden. Repeat with remaining mixture.

Step 3

Combine avocado, lime juice and lime rind in a bowl. Top fritters with coriander leaves and serve with lime and avocado.