

Corn Fritters

Season: Autumn

Type: Side

Serves: 28 tastings

From the garden: Corn & basil

Class focus: Cutting corn kernels off the cob, chopping basil, cracking eggs



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Baking tray x 2
Baking paper
Small soup ladle x 2
Serving plate x 5
Kitchen tong x 5

Ingredients:

3 cups self-raising flour
4 eggs
1 cup milk
2 corn on the cob (uncooked, cut corn kernels off the cob)
4 cups frozen corn kernels
½ onion (finely chopped)
6 sprigs basil (leaves only, finely chopped)
1 teaspoon salt
10 grinds of pepper

What to do:

1. Heat oven to 200C.
2. Wash all the vegetables and herb.
3. Line the baking trays and spray them with oil.
4. Prepare all of the ingredients based on the instructions in the ingredients list.
5. Combine all ingredients in a large mixing bowl.
6. Using a small soup ladle, scoop the batter and put on the baking tray then flatten slightly.
7. Bake in the oven for 10 minutes, flip and bake for another 10 minutes.
8. Serve fritters into 5 serving plates with a kitchen tong in each.