

# SWEETCORN FRITTERS



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**Preparation :** 5 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

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**Ingredients :** 4-6

- 100 g plain flour - 1 tinned sweetcorn - 1 tbsp milk - 3 eggs - 1 knob butter - salt, pepper

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1. Place the eggs, flour, milk, salt and pepper in the metal bowl and run the EXPERT programme 1 minute/speed 13 (without heating).
2. Scrape down the wall of the bowl. Drain and add the sweetcorn; restart the EXPERT programme, 1 minute/speed 13.
3. Set the fritter batter aside in a bowl. Heat a knob of butter in a frying pan then pour in half a ladle of batter. Cook each side of the fritter for 2 minutes, until small bubbles appear on the surface, and it is golden brown. Repeat until all the batter has been used.

**Chef's tip :**

The fritters go well with a meat dish or, for a quick meal, serve with a salad and guacamole (see recipe).

