



# Oh so chic and cheap corn fritters

Top with a little yoghurt or guacamole for extra points.

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## what you'll need

1 onion, finely diced  
3 cloves garlic, peeled and finely diced  
2 red chillies (or to taste), finely diced  
1 tin corn kernels, drained (or corn from 1 refresh corn on the cob)  
1 zucchini grated  
salt and pepper to taste  
1.5 cups flour  
Olive oil (or oil of choice) to cook  
1 cup milk (I use rice milk)

Corn fritters are incredibly easy to make using a few store cupboard ingredients and can be enjoyed at any main meal. The avocado will most likely be your most expensive purchase, find one a bit battered at a discount, you'll be mashing it anyway. Or leave it out, and dollop with a little sour cream or yoghurt found in the fridge.

**1.**

Fry onion, garlic and chillies for 2-3 minutes with a splash of oil. Allow to cool.

**2.**

Meanwhile, place corn kernels, zucchini, salt and pepper into a bowl and stir well. Add flour and mix.

**3.**

Gradually add milk. To make chunky fritters (as opposed to those that are a bit more pancake like) you want the mix to be like wet veggie patties rather than a runny batter.

**4.**

Heat 3 cm oil in non-stick frypan to a medium heat.

**5.**

Gently place fritters in oil and fry until golden on both sides (about 5 minutes per side).

**6.**

Place onto absorbent kitchen paper to remove excess oil. Season with a little salt.

**7.**

Serve hot with guacamole

## THE AUTHOR

*Cate Lawrence is an Australian food writer living in Berlin, Germany. In between teaching vegan cooking classes and hosting high teas in her apartment, she has published two vegan recipe ebooks and writes a romance novel set in a cooking school.*

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