

# Corn and zucchini fritters

**Serves:** 30

**Recipe source:** Taste.com

**Prep:** 10min

**Cook:** 10min



<b>Equipment:</b>	<b>Ingredients:</b>
Grater	1 tin corn kernels, drained
Mixing bowl	<input type="checkbox"/> 1 zucchini, grated, drained
Wooden spoon	3 carrots grated
Electric frypan	<input type="checkbox"/> 4 eggs, lightly beaten
Spatula	<input type="checkbox"/> 2/3 cups of milk
Paper towel	<input type="checkbox"/> 2 cups self-raising flour
Tray	<input type="checkbox"/> small bunch chopped coriander
Serving plate	<input type="checkbox"/> salt and pepper
	Oil for frying

**What to do:**

## Step 1

Grate the zucchini, squeeze out all the juice in blue cloth. Grate the carrots. Stir together the corn, zucchini, carrot, eggs and milk. Gradually stir in the sifted flour and coriander, salt and pepper.

## Step 2

Heat a little oil in a non-stick frying pan over medium heat. Using a tablespoon, place heaped spoonfuls of the mixture in the pan and cook in batches. Using a spatula, turn them once, until golden and cooked through. Drain on paper towel, cover and keep warm as you cook remaining fritters.

## Step 3

Place chutney in 2 small bowls. Serve