



corn and pea fritters

You can create restaurant-style dishes at home, such as this recipe by Felix Halter of the V-ZUG Gourmet Academy.



CORN AND PEA FRITTERS

6 Portions

- 70 gr corn flakes
- 6 whole eggs
- 100 gr green blanched peas
- 50 gr blanched baby corn sliced
- ½ bunch chives finely sliced
- 10 gr brown sugar
- 10 ml olive oil

Preparation

- Whisk the eggs with sugar.
- Add chives, peas, cornflakes and baby corn.
- Let rest for 15 minutes.
- Using a soup spoon, portion mix into a preheated fry pan that is lightly coated with olive oil.
- Cook slowly until edges turn golden brown then turn over.
- When slightly firm they are ready to serve.

Preparation time 5 minutes

Cooking time 5 Minutes

Recipe by Felix Halter

THE V-ZUG COMBI-STEAM XSL

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