Sweetcorn fritters

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Cooking time	10 Mins
Portions	4

Preparation

3 ears of corn, fresh

1 onion, red

5 sprigs of coriander

2 eggs

125 g white flour

½ tsp baking powder

Salt

Pepper

50 ml olive oil

Peel and coarsely chop the onion. Pull the coriander leaves from their stalks. Cut the corn kernels from the cobs. Coarsely purée ⅔ of the corn kernels with the onion, coriander leaves and eggs.

Add the remaining corn kernels, flour, baking powder, salt and pepper to the mixture and mix together well.

Preheat the Teppan Yaki to 180 °C, brush with olive oil and dollop tablespoons of sweetcorn fritter mixture on to it. Fry each portion on both sides for about 5 minutes.

Tips

As a side dish to a main course, just halve the quantities in the recipe.

Sweetcorn fritters can also be fried in a frying pan.

Accessories

Teppan Yaki

Additional information

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