

# Corn Fritters

## Fritters

1/2c plain flour (can use whole meal, chick pea etc)  
1tsp baking powder  
1/2tsp ground coriander  
1/2tsp ground cumin  
pinch cayenne pepper  
1 large egg  
1/3c water  
2c fresh corn kernels  
1 large red capsicum, chopped finely  
1 spring onion chopped finely  
1 tabs coconut or olive oil



## Avocado salsa

1 avocado, chopped into 1cm pieces  
1 Lebanese cucumber, chopped into 1cm pieces  
½ small red capsicum, chopped finely  
1/3c loosely packed coriander leaves  
1 tabs lime or lemon juice  
1 spring onion, chopped finely

250g cherry tomatoes to roast

Preheat oven to 200°C

Place tomatoes on a baking tray lined with baking paper, season with salt and pepper. Bake approx. 10 mins or until skins burst

Meanwhile, sift flour, baking powder and spices in a bowl; gradually whisk in combined egg and water until batter is smooth. Stir in corn, capsicum and spring onion. Season to taste.

Heat oil in frying pan; pour 1/4c batter for each fritter into the pan and spread into round shape. Cook for approx. 2 mins each side, or until browned and cooked through. They can be a little crumbly, so take care turning them.

To make salsa, combine all ingredients and toss gently. Season to taste.

Serve fritters with salsa and tomatoes.