



Corn Fritters

(Recipe from Tan Hsueh Yun, with a tiny bit of paraphrasing)

Ingredients (yields about 20 fritters):

- 2 large red chillies
- 3 stalks spring onion
- 2 sprigs coriander
- 1/2 cup plain flour
- 1/2 cup yellow cornmeal
- 1 tsp double-acting baking powder
- 2 tsp sugar
- 1 tsp salt
- 1/2 tsp ground black pepper
- 2/3 cup buttermilk*
- 2 eggs
- 200g whole corn kernels, drained
- 25g softened butter
- Sour cream to serve
- Chutney to serve

*If you don't want to buy buttermilk, then just squeeze 1 tbsp of lemon juice into a measuring cup, add whole milk till it reaches the 1 cup mark, and leave to stand for 5-10 minutes. Voila, buttermilk!

Directions:

1. Chop the chillies, spring onion and coriander, and set aside with the corn kernels.
2. In a large mixing bowl, combine the flour, cornmeal, double-acting baking powder, sugar, salt and pepper. Stir through with a fork to combine.
3. Use a fork to roughly beat the eggs in a bowl, then add the buttermilk and stir. Pour the mixture into the dry ingredients and mix well with a fork or spoon. Finally mix in the vegetables.
4. Heat a non-stick frying pan over medium heat till it is hot. Brush some softened butter over the surface. Scoop heaping tablespoonsful of the batter onto the pan, making sure to space out the blobs of batter so they don't merge with one another. Cook for two minutes, then flip over and cook for one minute on the other side. Transfer to plate. Repeat with the remaining batter, brushing the pan with butter before each batch.
5. Serve warm with sour cream and a chutney of your choice on the side.