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by Yes Chef!

Sweetcorn and Courgette Fritters



Ingredients

1 1/2 cups self-raising flour
1 cup milk
2 eggs
2 large corn cobs, kernels removed
1 courgette, trimmed, grated
olive oil, for shallow-frying
1 cup tzatziki dip, to serve

Preparation

1. 1.
2. Sift flour into a bowl. Season with salt and pepper. Using a fork, whisk milk and eggs together in a jug until combined. Pour over flour. Stir until smooth. Add corn and courgette. Stir until well combined.
3. 2. Add enough oil to a large, non-stick frying pan to cover base. Heat over medium heat until hot. Using 1/4 cup of mixture per fritter, spoon mixture, 3 fritters at a time, into pan. Cook for 3 to 4 minutes each side or until golden and firm to touch in the centre. Transfer to a wire rack to cool.

Cooks Note

To freeze: Wrap each fritter in plastic wrap, then foil. Freeze for up to 2 months. Remove from freezer in the morning. Place frozen fritters in lunch box with a small container of tzatziki. Fritters will thaw by lunchtime.