

Corn fritters



Makes 12

Ingredients

- 2 spring onions
- 100g feta cheese
- 2 eggs
- $\frac{1}{3}$ cup milk
- 1 cup self raising flour
- 2 x 400g cans corn kernels, drained
- $\frac{1}{4}$ cup grated cheese
- Olive oil spray



1 Slice

Wash and finely slice spring onions.



2 Chop

Roughly chop feta cheese.



3 Whisk

In a small bowl, whisk eggs and milk until well combined.



4 Combine

In a separate bowl, add the self-raising flour. Add the whisked eggs and milk mixture, and mix well to combine.



5 Add

Add the prepared spring onions, chopped feta cheese, drained corn kernels and grated cheese to the bowl. Stir to combine.



6 Serve

Heat a frying pan and lightly spray with olive oil. Place spoonfuls of mixture onto the frying pan. Cook until golden brown on each side.

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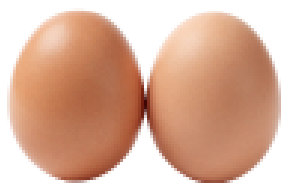
Ingredients



2 spring onions



100g feta cheese



2 eggs



$\frac{1}{3}$ cup milk



1 cup self raising flour



2 x 400g cans corn kernels



$\frac{1}{4}$ cup grated cheese



Olive oil spray

Equipment



Frying pan



Chopping board



Whisk



Knife



Spatula



Mixing bowl



Measuring cups