

# Corn & Zucchini Fritters

**Recipe source:**

**Serves:**  
**Difficulty:**

**Fresh from the garden:** Zucchini, Corn , parsley

<b>Ingredients:</b>		<b>Equipment:</b>	
2 cups self raising flour	2 eggs	Large bowl	Table spoon
1/2 teaspoon cumin	1 cup milk	Medium bowl	Scales
1/2 teaspoon salt	2 cups grated zucchini	Wooden spoon	Grater
Fresh ground black pepper	1 1/2 cups fresh corn, cut from the cob.	Whisk	Cutting board
125g grated cheese.	2 tablespoons chopped parsley	Fry pan	Knife
Oil for frying		Egg lift	Measuring spoons
		Paper towel	Measuring cups

**What to do:**

- ☺ In a large bowl , stir together flour, cumin , salt & pepper .
- ☺ In the medium bowl, whisk together the eggs and milk.
- ☺ Add the egg mixture to the big bowl , and mix together.
- ☺ Add the zucchini, corn, cheese and parsley. Mix well.
- ☺ Heat the oil in frypan. Add the batter by the tablespoon into the hot oil. Fry until crisp and brown turning once.
- ☺ Remove from pan and place on paper towel to drain.
- ☺ Serve