

## CORN FRITTERS

**Equipment needed** – Small knives chopping boards, large bowl, grater, medium bowl, electric beaters, juicer, micro plane, measuring cups, measuring spoons, plastic cups, scissors, heavy-based frying pan, baking tray, paper towel and 3 serving platters.

### **Ingredients from the Garden** –

- 3 ears of sweet corn
- 1 small red onion
- 1 handful of coriander
- Small handful of dill
- Zest of 1 lime
- Juice of ½ lime
- 3 eggs separated

### **Ingredients from the Pantry** –

- 100 grams of halloumi
- ½ cup of plain flour
- ½ teaspoon of baking powder
- 1 teaspoon of cumin seeds, toasted in a dry pan then ground into a powder
- Vegetable oil, for frying

### **What to do** –

1. Preheat the oven to 120°C.
2. Grate the haloumi cheese and place in the large bowl.
3. Finely chop the red onion and place in the large bowl.
4. Finely chop the dill using a cup and scissors and place in the large bowl.
5. Pick the coriander leaves and place into a cup then finely chop using scissors.
6. Measure out the flour, baking powder and cumin and add to the large bowl.
7. Carefully separate the eggs and place the egg yolks into the large bowl and the egg whites into a separate medium bowl and set aside.
8. Zest the lime and then juice half of it. Add the lime zest and lime juice into the large bowl and stir until the whole thing is combined.
9. Meanwhile whisk the egg whites until soft peaks are formed. Add a third of the egg whites into the corn mixture and stir through to loosen. Gently fold in the rest of the egg whites.
10. Pour 1cm depth of oil in a heavy based frying pan and heat until it is hazy. Drop heaped tablespoons of the batter into the hot oil, taking care to flatten the fritters a bit and guide any stray corn back into place. Cook for about 3 minutes on each side or until golden and cooked through. Drain well on paper towel and place in a baking tray in the oven to keep warm until ready to serve.

### **Serves** –

- 28 students.

