Sweetcorn Fritter (Veg power)

Ingredient	10 Portions	50 Portions	100 Portions
Sweetcorn	600g	3Kg	6kg
Spring onion	100g	500g	1kg
Coriander (fresh)	25g	125g	250g
Plain flour	200g	1kg	2kg
Baking powder	2 tsp	10 tsp	20 tsp
Paprika	2 tbsp	10 tbsp	20 tbsp
Garlic powder	2 tbsp	10 tbsp	20 tbsp
Cumin	1 tbsp	5 tbsp	10 tbsp
Coriander powder	1 tbsp	5 tbsp	10 tbsp
Milk	30ml	150ml	300ml
Eggs	2	10	20
Water	30ml	150ml	300ml
Oil	To brush	To brush	To brush
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Lemon juice	dash	dash	dash
Yoghurt	150g	750g	1.5kg

Key Points

It is important that the oven tray you are using is hot and brushed with oil. This will help to colour the fritter. If you find that the parchment paper is lifting due to the fans in your oven you could hold it down with a few metal pieces of metal cutlery.

It is important to taste the food you make. Try cooking one fritter as a tester. Taste it to see if it needs any more seasoning.

This recipe can be made up and left in the fridge before cooking

Method

1. Mix the flour, baking powder and spices together in a bowl.
2. Next add the eggs, water and milk and whisk together to form a batter.
3. Next add the sweetcorn, chopped spring onions and fresh coriander.
4. Whisk the mixture together (the batter should just coat the fresh ingredients), cover and label and leave in the fridge for 1 hour.
5. Line a tray with parchment paper, lightly brush with olive oil and place in the oven at 200□c.
6. Using a serving spoon scoop the mixture up and drop the mixture onto the hot tray by angling the pointy end of the spoon down. If you let the mixture drop onto the same point on the tray the fritter will naturally form.
7. Place the tray in the oven and bake for 10 minutes before turning each fritter and baking for another 10 minutes.
8. If the fritter looks a little dry when turning you can brush it with some more olive oil.
9. Mix the yoghurt, lemon juice and salt and pepper together to make the dressing.

Allergens Wheat, Soya, Mustard, Milk, Sulphites , Eggs