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Quick and easy corn and courgette fritters

makes 12-15

Babiche Martens

By **Angela Casley**
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Nothing beats a good fritter. Here courgettes are combined with crunchy fresh corn and a generous handful of coriander.

Ingredients

3	Courgettes, grated (Main)
½ tsp	Salt
2	Corn cobs, cooked (Main)
3	Garlic cloves, crushed
½ cup	Grated parmesan cheese
2 tsp	Paprika
1 cup	Chopped coriander
½ cup	Chopped parsley
4	Eggs
¼ cup	Self raising flour
½ tsp	Freshly ground black pepper
1 dash	Oil, for cooking
1 punnet	Creame fraiche, to serve

Directions

1. Place the grated courgette into a fine sieve. Sprinkle over the salt and massage through. Allow to sit for 20 minutes then squeeze out any liquid.
2. Slice the corn from the cobs and place into a large bowl. Add the courgettes, garlic, parmesan, paprika, coriander, parsley, eggs, flour and pepper. Combine well.
3. Heat a generous dollop of oil in a frying pan to a medium heat. Place large tablespoons of mixture into the pan and cook for 4 minutes each side. Place on a baking tray and into the oven to keep warm while you cook the remainder.
4. Serve with a dollop of creame fraiche.

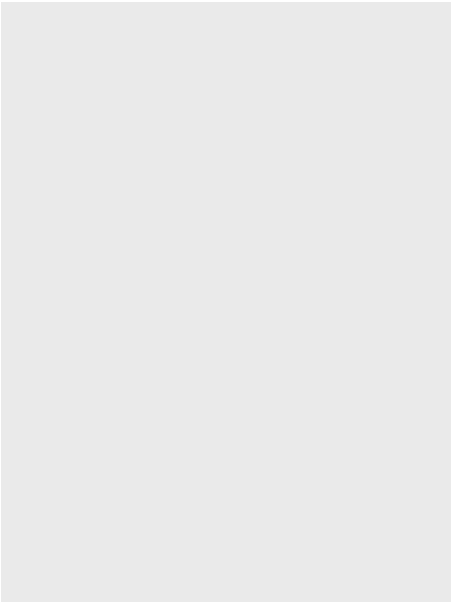
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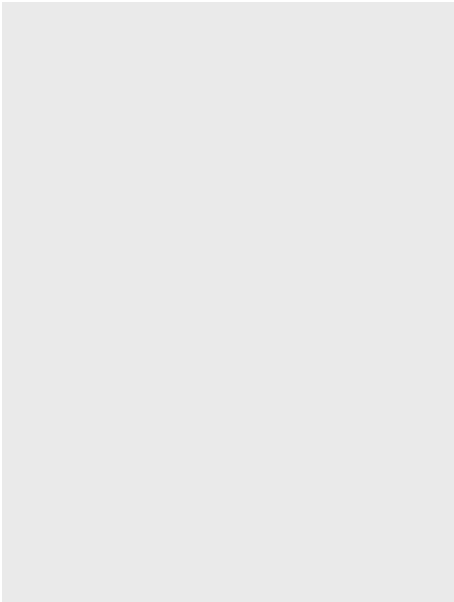
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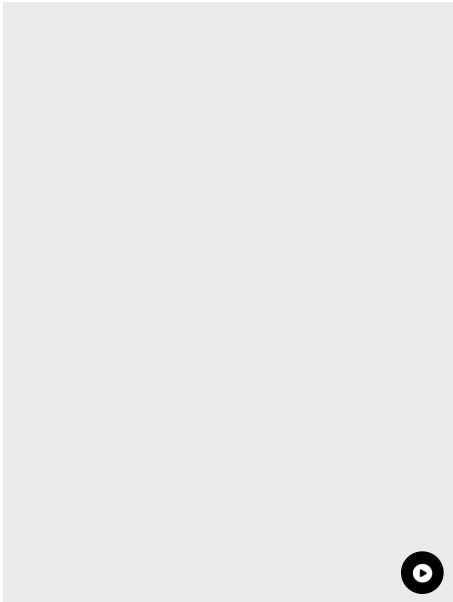
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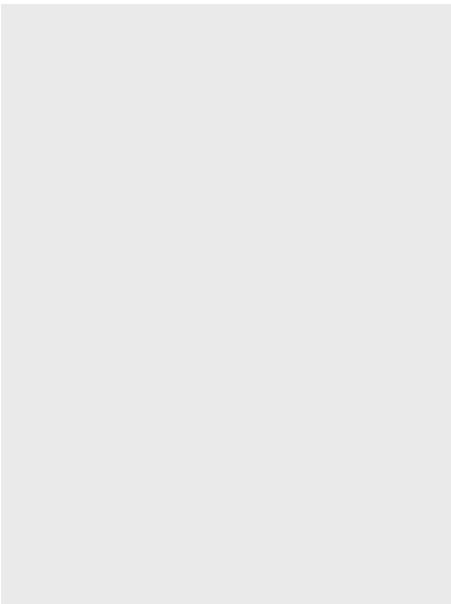
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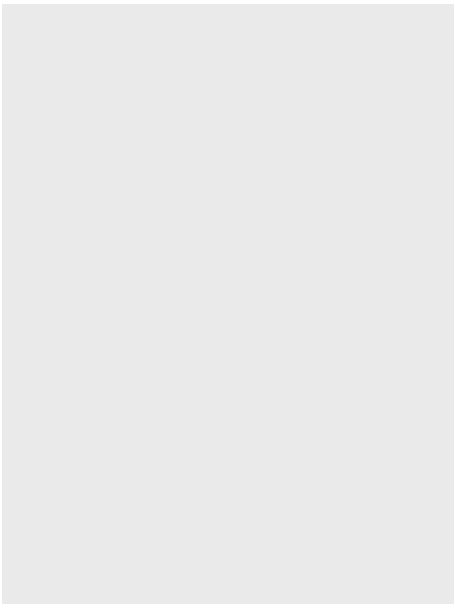
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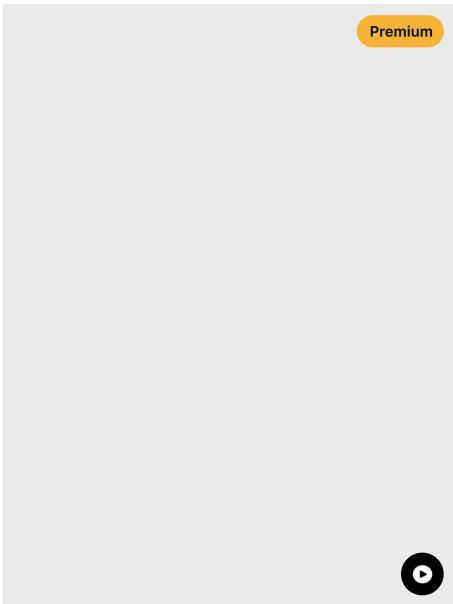
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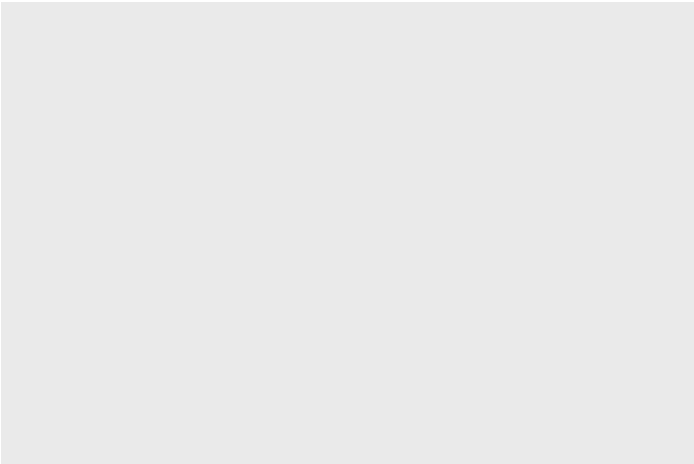
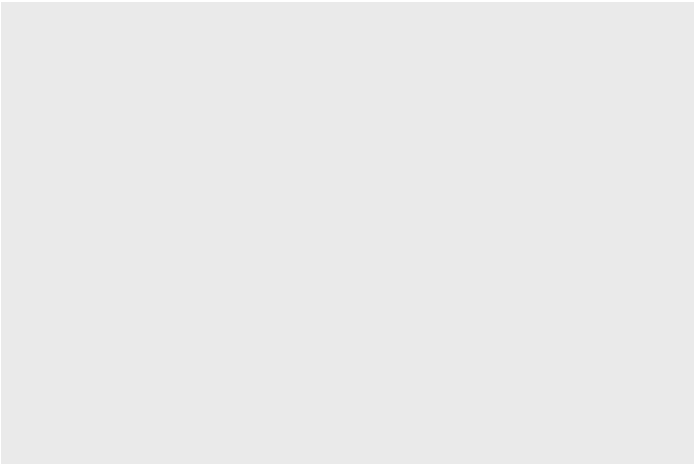
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