

# Cheesy Corn Fritters

## (Makes 6-8 Fritters)

### Ingredients

Fresh Sweet Corn (boiled), 1 ½ cup

Brunswick Dairy Company Tasty Shredded Mozzarella, ½ cup

Fresh Spring Onion (finely chopped), 1/3 cup

1 Egg

Anchor Foods Baking Powder, ½ tsp

Brownes Dairy Full Cream Milk (add more to mix if required), 30ml

Lion Plain Flour, ¾ cup

G-Fresh Sea Salt & Pepper

Cobram Estate Australian Extra Virgin Olive Oil (for frying), 3 tbsp

Brownes Dairy Sour Cream Light (optional), 1 ½ tbsp

### Method

#### Step 1

In a large mixing bowl, mix together the corn, cheese, spring onion, flour, egg, milk, baking powder and salt.

#### Step 2

Heat oil in a pan and place the fritter mixture in with the help of an ice cream scooper. Cook two fritters at a time.

### Step 3

Let the fritters fry for about 2 minutes on medium low heat and then flip over and fry for another 2 minutes on the other side.

### Step 4

Once cooked, transfer to a serving plate and serve with sour cream. Lightly season with salt & pepper and sprinkle over some spring onions.

### Step 5

*Serve & enjoy!*



*Pic for illustration purposes only. Recipe may vary in appearance to pic.*