

## CORN & ZUCCHINI FRITTERS

<i>Ingredients</i>	<i>Equipment</i>
50 Grams Butter, melted	Small Saucepan
½ Cup Milk	Large and small Mixing Bowls
1 Cup Plain Flour	Scales
2 Eggs, lightly beaten	Cup Measures
200 Grams Creamed Corn	Grater
1 Zucchini, grated	Garlic Crusher
2 Cloves Garlic, peeled & crushed	Sifter
4 Spring Onions	Whisk
Salt and Pepper to taste	Wooden Spoon
Vegetable Oil for frying	Electric Frypan

<i>What to do</i>
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1. Get out all required equipment
2. Weigh and measure ingredients
3. Grate the Zucchini
4. Peel and crush the garlic
5. Top and tail the spring onions and cut finely.
6. Melt the butter in the small saucepan
7. Add the butter, milk and eggs in the large mixing bowl
8. Sift the flour into the bowl and whisk well.
9. Add the grated Zucchini, 200 grams Creamed Corn and crushed Garlic, salt and pepper, combine well with the wooden spoon.
10. Heat oil in the electric frypan, cook heaped tablespoons of batter about 2 minutes each side or until browned both sides and cooked through. Drain on absorbent paper.