



CURRIED CORN FRITTERS WITH MINTED SOUR CREAM

<i>Ingredients</i>	<i>Equipment</i>
2 Cups Plain Flour/ Gluten Free	Large & Medium Bowls
2 Tablespoons Curry Powder	Sifter
2 Eggs/ No Egg Replacer	Mixing Jug
1 Cup Milk/ Soy	Spoon & Cup Measures
3 Spring Onions	Whisk
2 Cups Corn	Chopping Board
Salt & Pepper to taste	Knife
Oil for shallow frying	Frypan
½ Cup Sour Cream/ Omit	
Chopped Mint	

- Please see the CPS website for alternative ingredients used in the Kitchen Classroom. All spices used are Woolworths Brand with no traces of nuts.

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Sift flour and curry powder into the large mixing bowl
4. Slice spring onions finely
5. Crack eggs in the mixing jug and add the milk. Whisk until combined
6. Make a well in the middle of the flour and add the egg and milk mixture. Mix to a smooth batter
7. Add spring onion, corn, salt and pepper to taste and mix well
8. Heat oil in the frypan

- 9. Shallow fry tablespoons of batter in hot oil over medium heat about 2 minutes each side or until golden brown.**
- 10. Drain on absorbent paper**
- 11. Remove mint leaves from the stem and slice finely.**
- 12. Combine sour cream and mint in the medium mixing bowl.**
- 13. Serve the corn fritters with minted sour cream.**
- 14. Enjoy.**