

Crispy Sweet Corn and Prawn Fritters



The perfect finger food or a light lunch served with a side salad. These delicious bites are incredibly moreish.

Ingredients

150 g frozen prawn, defrosted
2 egg whites
1/2 tsp salt
1 tsp sesame oil
3 cups frozen corn
1 tsp coriander, chopped
2 tsp spring onions, chopped
25 g rice flour
25 g wholemeal plain flour
extra virgin olive oil for cooking

Method:

1. In a food processor, add the prawns, egg white, salt, sesame oil, and 1 cup of corn and pulse to a smooth paste. Transfer into a large mixing bowl, add the coriander, spring onion, rice flour, wholemeal plain flour and the rest of the corn and mix gently into a thick batter.
2. Heat a large frying pan over medium high heat. Add enough olive oil to coat the base. When the oil is hot, drop a tablespoon of batter and cook until golden brown and cooked through. Transfer to a paper towel lined plate or rack. Repeat until all the batter is finished.