

CHILLI CORN FRITTERS



Makes 12 (approx)



Prep Time 10 minutes



Cook Time 10 minutes



INGREDIENTS

- 2 cups self-raising flour
- 1 tsp baking powder
- 1 tsp ground cumin or coriander (optional)
- 2 eggs
- ½ cup **Wattie's Bit on the Side Sweet Chilli Sauce**
- ½ cup water

METHOD

1. Sift the flour, baking powder, cumin or coriander, salt and pepper into a bowl and make a well in the centre.
2. Mix together the eggs, **Wattie's Bit On The Side Sweet Chilli Sauce**, water, **Wattie's frozen Supersweet Corn** and coriander or parsley and stir into the flour gently.
3. Heat a knob of butter in the frying pan and when hot cook about 2-3 tablespoons of the

- 2 cups **Wattie's Supersweet Corn Kernels**
- ¼ cup chopped fresh coriander or parsley
- butter for panfrying

mixture at a time. Once the bubbles form on the top of the corn cake, flip and cook the other side for a further 2 minutes or until cooked and tender.

TIPS

Serve with grilled bacon, sliced avocado, sour cream and extra **Wattie's Bit On The Side Sweet Chilli Sauce**.