

Sweetcorn Patties

by Ell'o

INGREDIENTS

- 325 G CAN SWEETCORN, DRAINED
- 1 ONION, CHOPPED FINELY
- 1 TSP. CURRY POWDER
- 1 GARLIC GLOVES, CRUSHED
- 1 TSP. GROUNDED CORIANDER
- 2 SPRING ONIONS, CHOPPED
- 3 TBSP. PLAIN FLOUR
- ½ TSP BAKING POWDER
- SALT
- 1 LARGE EGG
- 4 TBSP. SUNFLOWER OIL

METHOD

- MASH THE DRAINED SWEETCORN LIGHTLY IN A MEDIUM SIZED BOWL. ADD ALL THE REMAINING INGREDIENTS, EXCEPT OIL, ONE AT THE THE TIME, STIRRING AFTER EACH ADDITION.
- HEAT THE SUNFLOWER OIL IN A FRYING PAN, DROP TBSP FULL OF THE MIXTURE CAREFULLY ON TO THE HOT OIL, FAR ENOUGH APART FOR THEM NOT TO RUN INTO EACH OTHER AS THEY COOK.
- COOK FOR 4-5 MIN, TURNING EACH PATTY ONCE, UNTIL THEY ARE GOLDEN BROWN AND FIRM. TAKE CARE NOT TO TURN THEM TOO SOON OR THEY WILL BREAK UP IN THE PAN.
- REMOVE FROM THE PAN WITH A SLICE AND CHAIN ON PAPER TOWELS. SERVE QUICKLY WHILE STILL WARM