

Sweetcorn fritters

Ingredients:

1 tin cream style sweetcorn
1 to 2 tsp ground green chilli according to your pallet
1/2 cup milk
2 large eggs
1 tsp salt
1 tsp ground dhana jeeru
1 cup flour
2 tsp baking powder
A large handful of freshly chopped green dhanya
3 tblsp melted butter.

Method:

1. Beat the eggs well then add all the other ingredients besides the butter and mix until nicely combined.
2. Lastly add the melted butter and mix well.
3. Spread a ladle full on a hot tawa or non-stick frying pan. Drizzle a teaspoon full of oil around the edges. Allow the fritters to bubble before turning over. Drizzle some more oil around the other side and cook till a golden colour is achieved on both sides.
4. Serve hot with chutney of your choice.