



# SWEET CORN CHILLI FRITTERS

*Treat the taste buds with our seriously sweet, spicy and crunchy corn fritters. Topped with a perfectly poached egg, watch the golden yolk seep through when you dig in. Accompany with fresh smashed avocado and a sprinkle of coriander.*

Prep time 20 minutes | Cook time 15 minutes | Serves 4

## INGREDIENTS

5 Clarence Court Burford Brown eggs  
1 small can sweet corn, drained  
(approx. 198g)  
6 spring onions  
50g courgette, coarsely grated  
50g carrot, peeled, coarsely grated  
A small bunch fresh coriander (stalks  
and leaves separate)  
1 red or green chilli, de-seeded and  
chopped  
2 limes  
½ teaspoon smoked paprika  
Salt and pepper  
60g self-raising flour  
50 ml milk  
2 ripe avocados  
10 cherry tomatoes  
Olive oil



## METHOD

In a mixing bowl, mix together 3 sliced spring onions, grated courgette, carrot, sliced coriander stalks, sweetcorn, half the chopped chilli and a few scrapings of lime zest. Add the paprika, season well with salt and pepper then stir in the flour.

Crack one egg into a separate bowl and whisk. Pour into the grated mix with the milk. Mix well and place to one side.

Peel and de-stone the avocados, chop the flesh and scoop into a bowl. Chop the tomatoes and add with the remaining sliced spring onion and chopped chilli. Roughly chop a few coriander leaves, squeeze over the lime juice and add a splash of olive oil. Season well, stir and place to one side.

Poach the 4 eggs to your liking and use a slotted spoon to place them in a bowl of cold water. Keep the water on the hob on a low heat so you can re-heat the eggs when ready.

Place a large frying pan on a medium heat. Add a splash of olive oil to the pan. When the oil is hot enough, carefully add spoonfuls of the batter and fry on both sides until golden.

Use a fish slice to transfer to a plate lined with kitchen roll to remove the oil then transfer to warm serving plates. Repeat until all the mixture has gone.

Re-heat the eggs in the pan of simmering water and place on top of the fritters. Divide up the guacamole and scatter over the coriander leaves.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

  
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