

Vegetable Fritters

Ingredients:

2 medium potatoes, washed, skin on, grated
1 small onion finely diced
½ cup corn kernels (fresh or tinned)
1 cup zucchini, grated
1 cup whole meal flour
1 tsp baking powder
Salt and pepper to taste
1 tsp paprika (optional)
1 egg
1 cup milk
2 tbsp olive oil

Method:

Grate potatoes and zucchini. Squeeze out excess liquid and starch with your hands. Place potatoes, onions, corn, zucchini, flour, baking powder, in a large bowl.

In a small bowl beat egg, add milk and combine.

Add milk mixture to large bowl and combine. Season with salt, pepper and paprika.

Heat oil in large frying pan. Drop small spoonfuls of mixture into pan. Fry for 2-3 minutes on each side, until golden brown. Remove to plate. Repeat with remaining mixture.