
Nadia Lim's

Corn Fritters with Herb Creme and Smoked Salmon



Makes 16



Gluten free

Prep: 20-30 minutes

Cooks in: 10 minutes



INGREDIENTS

Fritters

Onion 1 small or ½ medium, finely diced

Corn kernels 2 cups fresh, frozen (defrosted) or canned (well drained)

Plain flour ½ cup (use gluten-free flour if required)

Baking powder 1 teaspoon

Salt ½ teaspoon

Free-range eggs 2

Spring onion (green part only) ¼ cup finely sliced

Parmesan cheese 3-4 tablespoons, finely grated

Oil and butter for frying

To serve

Crème fraiche or sour cream ½ cup

Lemon juice 2 teaspoons

Dill 1-2 teaspoons finely chopped

Chives 2 tablespoons finely chopped

Cold smoked salmon 8 slices, cut in half

Lemon wedges to serve

METHOD

1. Heat a drizzle of oil in a large, preferably non-stick, frying pan on medium heat. Cook onion for about 2 minutes or until soft. Add corn and continue cooking for a further 2 minutes.
2. Combine flour, baking powder and salt in a large mixing bowl. Crack in eggs and whisk everything together with a fork until smooth, but avoid getting too carried away and over-mixing.
3. Stir in onion, corn, spring onion and parmesan. Season with a good grind of black pepper.
4. Wash the frying pan you used for the onion and corn or wipe out with paper towels. Heat a generous drizzle of oil and a knob of butter on medium heat.
5. When butter is starting to bubble, place heaped tablespoons of mixture into pan and flatten slightly with a spoon. Cook in batches, for about 1 minute each side, or until golden. Drain on paper towels.
6. Mix crème fraiche or sour cream with lemon juice, dill and chives. When fritters have slightly cooled, spread some herb crème on each and top with a piece of smoked salmon. Garnish with more chives and dill, and serve with lemon wedges to squeeze over just before eating.