

Silverbeet and Corn Fritters

Season: Spring

Type: Main

Serves: 36 tastings

From the garden: Silverbeet, kale & parsley

Class focus: Removing stems & finely chopped (silverbeet & kale), flipping the vegetable fritters



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Large frying pan x 2
Spatula x 2
Small soup ladle x 2
Serving plate x 5
Kitchen tong x 5

Ingredients:

6 silverbeet leaves (stem removed, finely chopped)
6 kale leaves (stem removed, finely chopped)
2 cups frozen corn kernels
1 onion (finely chopped)
¼ cup parsley (finely chopped)
2 cups self-raising flour
4 eggs
1 ½ cup water
1 ¼ teaspoons salt
10 grinds of pepper

Canola oil for frying

What to do:

1. Wash all the vegetables and herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine all ingredients **except** oil in a large mixing bowl.
4. Heat some oil in 2 large frying pans over medium-high heat.
5. Using a small soup ladle, scoop the batter and gently pour it into the hot pan.
6. Cook until golden on both sides about 2 minutes each side.
7. Serve into 5 serving plates with a kitchen tong in each.