



Sweetcorn fritters are quick and easy to make. Topped with delicious smoked salmon, these will be a real hit.

Cooking Time: 30 min

Cals 608 | Prot 41 | Carbs 39 | Fat 31

Tips For Fussy Eaters

Go easy on the lemon.

Pro Tip

Got fritters leftover? Reheat them in the oven at 200°C/180°C for 8-10 min.

Ingredients

For 2 For 3 For 4

Corn fritter

Smoked Salmon Slices	200	300	400	Grams
Sweet corn kernels	145	290	290	Grams
Spring onion	40	60	60	Grams
Cheddar cheese	100	150	150	Grams
Plain flour	50	100	100	Grams
Smoked paprika powder	2	4	4	Grams
Salt	0.5	1	1	Tsp
Baking powder	5	10	10	Grams
Eggs	1	2	2	Piece
Water	50	100	100	ML
Vegetable oil	2	2	2	Tbsp
Black pepper	0.5	1	1	Tsp

Side

Lemon	1	2	2	Piece
Fresh dill	15	15	15	Grams
Sour cream	60	90	120	Grams
Rocket	40	80	80	Grams



1 Prep fritter

Drain the **corn**. Finely chop the **spring onion**. Grate the **cheddar cheese**. In a large bowl, combine the **flour**, **smoked paprika**, **salt**, and **baking powder**.



4 Fry

Heat a non-stick pan over a medium heat with a generous drizzle of **vegetable oil**. Once hot, scoop 1 heaped tbsp of the **batter** into the pan. Gently spread the mixture into a flat circular shape. Repeat until the mixture runs out. Fry the **fritters** for 3 min on each side or until golden brown and crispy on both sides. (Avoid overcrowding the pan, use multiple pans or fry in batches)



2 Batter

Add the **corn**, **spring onion**, **eggs**, **measured water** and **cheddar cheese** to the **flour** and mix until a thick batter forms. Set aside.



5 Serve

Slice the **salmon**. Top the **corn fritters** with the **smoked salmon slices** and a dollop of **sour cream**. Garnish with the **fresh dill**. Serve the **rocket** to the side. Squeeze the **lemon** over the **salmon**. Season with **black pepper**.



3 Prep

Slice the **lemon** into wedges. Finely chop the **dill**.



Share Your #hellochef Pics With Us

www.hellochef.me
hello@hellochef.me
04-383-93-99