

# Corn Fritters with Zucchini & Haloumi

Serves 2 (quantity can be doubled for a family)

## Ingredients

- 1 corn cob/1 cup of tinned corn kernels
- 6 Tbs wholemeal self raising flour
- ½ egg
- 2 ½ Tbs buttermilk
- ¼ zucchini, grated
- 40g haloumi
- ½ Tb miso paste
- 2 Tbs vegetable oil
- 2 Tbs sour cream, to serve
- 2 sprigs of dill, to serve



## Method

1. Gather all ingredients and equipment.
2. Cut down the sides of the corn to release the kernels. Place in a bowl and cover with boiling water. Set aside for 2 mins. Drain well.
3. Place the flour in a large bowl. Add the egg and buttermilk and stir to combine. Stir in corn, zucchini, haloumi and miso paste.
4. Heat oil in frypan over medium heat. Pour ¼ cup portions of mixture into the pan. Cook for 2 minutes, or until golden brown. Turn and cook for a further 2 minutes.
5. Serve fritters on 2 plates, with sour cream and dill.
6. Clean up.