

Corn Fritters

by Yousef Babatin

Using goody professional golden corn to make a breakfast item that is healthy and easy to make for the customer. It can be served as a savoury pancake. With chipotle mayo sauce.

 Serving 4



Ingredients

| | |
|-------------------------|--------|
| Yellow cornmeal | 70 g |
| Goody golden corn | 400 g |
| All-purpose flour | 50 g |
| Baking powder | 0.5 g |
| Kosher salt | 0.5 g |
| Ground black pepper | 0.2 g |
| parsley, finely chopped | 20 g |
| Egg | 1 |
| Milk | 140 ml |
| Vegetable oil | 300 g |

Instructions

- In a large bowl whisk together cornmeal, flour, baking powder, salt, pepper, and parsley. Add milk and mix together until thick and thoroughly mixed through. Add the grilled corn and mix well with the flour mixture until all the kernels are well-coated.
- Heat up a skillet over medium high heat and add some vegetable oil to the pan.
- Using a 1/3 cup measuring cup, scoop corn mixture out and place into the skillet, gently pressing the mound down so it's flattened. Cook for 5 minutes on one side, or until it's browned, flip, and cook another 5 minutes, or until it's browned. Remove and repeat for all the other corn fritters.
- Serve immediately