

Recipe card

Sweetcorn fritters with salsa (v) from the Hilton Garden Inn



INGREDIENTS:

500g sweetcorn, drained
6 spring onions, chopped
small cube butter / oil for pan
2 red chillies, chopped finely
plain flour, 100g
1/2 tsp baking powder
salt and pepper
3 eggs, beaten
200g cherry tomatoes, halved
1/4 cucumber cut into small cubes
olive oil
balsamic vinegar
lime juice

1 clove of garlic, crushed
Coriander or parsley, chopped

METHOD:

Fritters:

Combine the sweetcorn with the flour, baking powder and eggs.

Season with salt and pepper.

Add in spring onion and half of the red chillies.

Mix well.

Spoon mix onto a hot oiled skillet or pan. After a few minutes flip and cook other side.

When golden brown, check internal temperature and rest.

Slice in to strips or wedges and place in a rustic pile on a plate.

Salsa:

Mix the tomatoes and cucumber with a splash of olive oil, splash of balsamic vinegar and splash of lime juice.

Mix in the remaining red chillies and garlic, then season to taste.

Add the salsa to the plate with the fritters and sprinkle over parsley or coriander.

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