

Prawn, Sweet Corn & Coriander Fritters

These fresh prawn and sweet corn fritters make for the perfect starter or snack

Makes: 12 Fritters

Time: 30 mins

Difficulty: Easy



INGREDIENTS

- 200 g **Shore Mariner Raw Prawn Meat**, thawed and chopped
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 cup milk
- 2 eggs, beaten
- 3/4 cup sweet corn, fresh or defrosted frozen
- 1/2 cup coriander leaves, finely chopped
- 1/4 tsp cumin
- 3 tbsp vegetable oil
- Lime wedges, to serve
- Sweet chilli, to serve

METHOD

- Put flour, baking powder, milk, and eggs into a medium bowl and whisk until smooth. Add thawed chopped prawns, sweet corn, coriander, and cumin to the bowl. Season with salt and pepper and stir batter until well combined.
- Heat oil in a non-stick fry pan over medium heat. Once hot, fry large spoonfuls of batter at a time, about 2-3 minutes on each side, or until golden and cooked through.
- Serve with lime wedges and sweet chilli.

COOKING TIP:

- To thaw prawns, cover & refrigerate overnight