

Sweetcorn Fritters with soy, lime and parmesan

Total time **30 mins** 20 mins preparation time 10 mins cooking time

INGREDIENTS

4 portion(s)

- 2** 325g cans sweetcorn, drained (drained weight is around 500g)
- 100 g** self raising flour
- 2** large eggs, beaten
- 6** spring onions, finely chopped
- 2 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 1** lime (juice and zest)
- 3 tbsp** finely grated parmesan cheese
- 2.5 tbsp** vegetable oil
- Dipping sauce:**
- 150 g** crème fraiche
- 1 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 1** red chilli, deseeded and finely chopped
- 1** small clove garlic, finely grated
- Few splashes of chilli sauce (optional)

PREPARATION

Step 1

Make the dipping sauce; Mix together all the ingredients adding a splash of chilli sauce to taste if your fresh chilli isn't very hot.

Step 2

In a large mixing bowl mix together all the remaining ingredients except the oil. You will not need to season the fritters as the soy sauce and parmesan pack enough umami flavour. Heat the oil in a non-stick frying pan over a low-medium heat and cook dessert spoonfuls of the sweetcorn mixture, in batches, for about 2 minutes per side, until golden and cooked through. Remove to a plate covered with kitchen paper and keep warm while you cook the rest. Serve with the dipping sauce.