

# Crispy sweet corn, prawn & coriander fritters



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Preparation 15 mins | Cooking 25 mins | Makes 12

- 1 cup self-raising flour
- 1 cup milk
- 2 free-range eggs, lightly beaten
- 200g peeled green prawns, chopped into a 1-2cm dice
- 2 sweet corn cobs, husks and silks removed, kernels sliced off
- 3 green onions (shallots), trimmed and thinly sliced
- 1 long red chilli, deseeded and finely chopped
- 1 cup coriander leaves, finely chopped
- ¼ cup vegetable oil, for pan-frying
- Lemon or lime wedges and coriander leaves, to serve

## Sriracha yoghurt:

- ½ cup Greek-style natural yoghurt
- 3 tsp sriracha sauce
- 1 tbs lemon juice

**STEP 1** Preheat oven to 120°C. To make the sriracha yoghurt, combine all ingredients in a bowl. Set aside.

**STEP 2** Place flour, milk and eggs into a medium bowl. Season with salt and pepper. Whisk until smooth. Add prawns, corn kernels, green onions, chilli and coriander. Stir until well combined.

**STEP 3** Heat oil in a large non-stick frying pan over medium heat. Using about ¼ cup mixture per fritter, cook fritters in batches, for 2-3 minutes on each side or until golden and cooked through (add extra oil to the pan if necessary). Transfer to a baking tray. Keep warm in the oven.

**STEP 4** Serve the fritters with sriracha yoghurt, lemon wedges, coriander leaves and sriracha yoghurt.