

Kids' step-by-step cooking guide

MEXICAN STYLE CORN FRITTERS



Free Kids' Cooking guide

Jungle
Kitchen

Step-by-step instructions

Mexican style corn fritters

Makes 12

Ingredients

Fritters
2 eggs
1 cup milk
1½ cups self-raising flour
1½ teaspoons smoked paprika
1½ teaspoons cumin powder
2 medium zucchinis, grated
2 spring onions, finely sliced
420g can sweet corn, drained
100g Greek-style feta, crumbled
olive oil for frying
salt and pepper

Guacamole

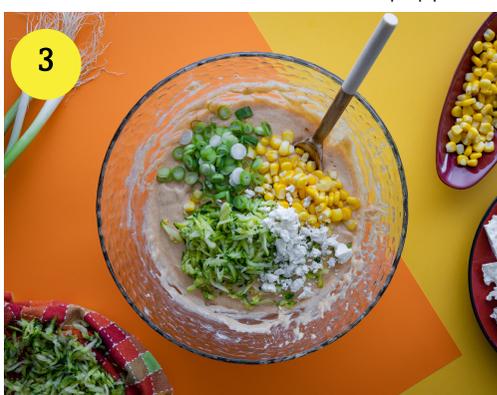
1 ripe avocado
¼ lime, juiced
1 medium tomato
1 tablespoon chives, chopped
salt and pepper



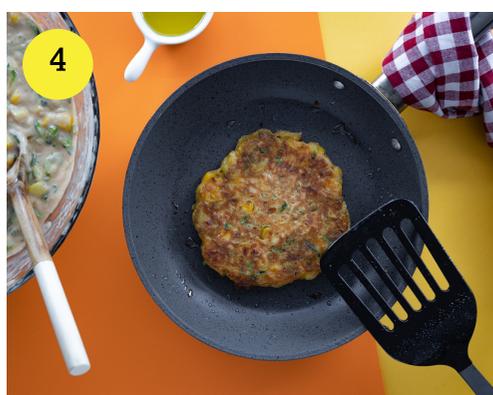
1 Crack the eggs into a large bowl, add the milk and beat with a whisk until well combined. Add the flour, paprika and cumin to the wet ingredients, and mix to make a smooth batter. Season with salt and pepper.



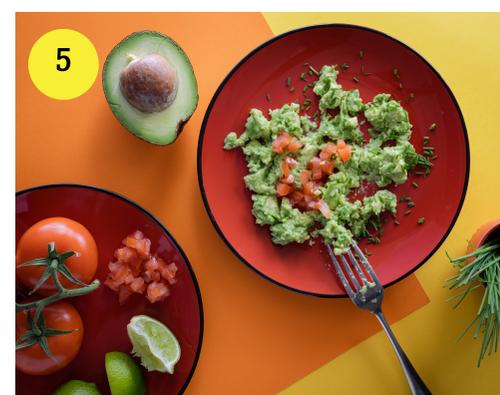
2 Grate the zucchini into a clean kitchen towel (or paper towel). Wrap the towel around the grated zucchini, then squeeze out as much liquid as you can (tip ~ you'll need lots of muscles).



3 Chop the spring onions into small pieces. Crumble the feta. Drain the can of corn into a fine sieve. Add the zucchini, spring onion, feta and corn to the fritter batter and stir until well combined.



4 You might need help from a grown up here to heat 1 tablespoon of olive oil in a non-stick frypan, over medium heat. While your oil is getting hot, set up a tray lined with paper towel to drain the fritters. Then spoon ¼ cup of the batter into the hot pan. Depending on the size of your frypan, you may be able to fry 3 fritters at the same time. Cook them for around 3 minutes on each side, or until they are golden and cooked through. Drain on paper towel.



5 For the guacamole, mash the avocado with the lime juice. It's ok if it is a bit chunky. Finely chop the tomato and the chives and mix with the mashed avocado. Season with salt and pepper.

Stack up the fritters and serve them warm (that's when they are yummiest), the top with some delicious guacamole, a wedge of lime, and decorate with a few chives.