

CORN FRITTERS

(adapted from [Tin Can Magic](#))

1 can (340g) corn in water, drained
about 1/4 cup parsley leaves, minced
zest of 1 lemon
3 tablespoons all-purpose flour
2 eggs
½ teaspoon salt
grapeseed oil for shallow frying

Stir together the corn, minced parsley, flour, eggs and salt in a large mixing bowl. Reserve.

Heat a wide, non-stick frying pan over high heat, then pour in enough oil to coat the pan. When the oil is almost starting to smoke, spoon the corn mixture into the pan, leaving enough space between the portions. You will have enough for about 8 fritters, so eye-ball the amounts.

Allow the fritters to cook on one side for 3–4 minutes, then carefully flip and fry for another 4 minutes. Transfer the fritters to a plate lined with paper towels, and keep warm in a low oven as you fry the second batch.