

# Sweetcorn Patties

*by Ell'o*

## Ingredients

- 325 g can sweetcorn , drained
- 1 onion , chopped finely
- 1 tsp. Curry powder
- 1 garlic gloves, crushed
- 1 tsp. Grounded coriander
- 2 spring onions , chopped
- 3 tbsp. Plain flour
- ½ tsp baking powder
- Salt
- 1 large egg
- 4 tbsp. Sunflower oil

## Method

1. Mash the drained sweetcorn lightly in a medium sized bowl. Add all the remaining ingredients , except oil, one at the the time, stirring after each addition.
2. Heat the sunflower oil in a frying pan , Drop tbsp full of the mixture carefully on to the hot oil, far enough apart for them not to run into each other as they cook.
3. Cook for 4-5 min. , turning each patty once , until they are golden brown and firm. Take care not to turn them too soor or they will break up in the pan.
4. Remove from the pan with a slice and chain on paper towels. Serve quickly while still warm