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# Sweet Corn and Sweet Potato fritters

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## Ingredients

- 2 Gourmet Vegies Sweet Corn cobs, cobbed
- 1 Gourmet Vegies Sweet Potato, grated
- ½ cup brown onion, diced
- 2 tablespoons lemon juice
- 2 garlic cloves, crushed
- ½ cup parmesan cheese, grated
- ½ teaspoon cayenne pepper
- 1 egg
- 1 cup plain flour
- 1 avocado sliced, to serve
- 1 cup Gourmet Vegies Cherry tomato mix, halved, to serve
- ½ cup crème fraiche, to serve
- pinch of salt and cracked pepper
- olive oil

## Method

1. Place a medium saucepan on high heat bringing water to the boil. Place the Gourmet Vegies Sweet Corn into the boiling water, until kernels are tender. Drain.
2. Grate Gourmet Vegies Sweet Potato into a large bowl, adding freshly cobbed corn kernels.
3. Add lemon juice, garlic, onion, salt, cayenne pepper and egg into the bowl. Combine.
4. Add parmesan cheese, and flour. Combine well.
5. Place a large fry pan on medium heat, drizzle with olive oil.
6. Once heated, place heaped spoonful's of the mixture into the fry pan. Turning when golden and crispy on either side.
7. Stack fritters on a serving plate, topping with a dollop of crème fraiche, halved Gourmet Vegies Cherry Tomatoes and slices of avocado.