

**Miele**

# Zucchini, sweet potato and corn fritters

By Miele

**25 minutes**

Preparation time

**15 minutes**

Cooking time

**6 serves**

Serves



## INGREDIENTS

### Zucchini, sweet potato and corn fritters

140 g (1 cup) coarsely grated zucchini  
120 g (1 cup) coarsely grated sweet potato/kumara  
140 g (1 cup) fresh, frozen or tinned sweetcorn kernels  
60 g (½ cup) coarsely grated carrots  
2 spring onions, thinly sliced  
1 cup soft herbs, chopped eg. dill, parsley and mint  
75 g (½ cup) plain flour  
75 g (½ cup) self-raising flour  
60 g (¼ cup) crumbled feta  
25 g (¼ cup) finely grated parmesan  
Salt flakes and pepper, to taste  
2 eggs  
75 g butter, melted  
2 tbsp milk  
Grapeseed oil, for frying

### To serve

Smoked salmon  
Crème fraîche  
Snow pea tendrils  
Lemon wedges

### Miele accessories

Frying pan or Tepan yaki plate

## **METHOD**

### **Zucchini, sweet potato and corn fritters**

1. Combine all ingredients in a bowl and mix until well combined.
2. Heat some grapeseed oil on a teppan yaki plate or frying pan on medium heat, induction setting 6.
3. Spoon heaped tablespoons of the mixture onto the pan and cook for 5 minutes, or until small bubbles appear on the surface. Flip and cook the other side until golden.
4. Repeat until all the mixture has been used.

### **To serve**

1. Serve the fritters with smoked salmon, crème fraîche, snow pea tendrils and lemon wedges.

### **Hints and tips**

- Cook heaped teaspoons of the mixture to make canape-sized fritters.
- This recipe is a great way to utilise leftover vegetables, such as fennel, pumpkin or onion.
- Make your own crème fraîche by steaming 600 ml cream and 2 tbsp buttercream in a covered unperforated steam container at 40°C for 5 hours. Set in the fridge before using.