



CORN FRITTERS WITH TOMATO SALSA

Makes 8 fritters for 4 people

For the salsa:

400g cherry tomatoes
a squeeze of lemon juice
2 tbsp olive oil
a handful basil, chopped
salt and pepper

For the fritters:

3 eggs
250g ricotta
100g flour
30g melted butter
2 spring onions, chopped
1 small can sweetcorn (140g drained)
1/4 tsp chili flakes
1 tsp salt a handful basil, chopped
sunflower oil for frying

1. Start by making the salsa: wash the cherry tomatoes, cut into quarters, add the lemon juice, olive oil, basil and season with salt and pepper.
2. For the batter: Separate the egg yolks from the whites. Beat the egg whites until stiff. Put the egg yolks into a big bowl, add the ricotta, flour, butter and mix.
3. Trim the spring onions and cut into fine slices. Add the spring onions, sweetcorn, chili, salt and basil to the ricotta batter and mix. Then fold in the eggwhites with a spoon.
4. Heat a tablespoon of oil in a large frying pan. Once it's hot, make four fritters by dropping four times two tablespoons of the batter into the pan, frying them for 2-3 minutes on each side. Repeat with the remaining batter.
5. Serve the fritters with the tomato salsa.