



Corn Hash Fritters

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

This is a wonderful breakfast dish We love it with bacon on the side and syrup on top Its a great way to bring fresh sweet corn to your breakfast table

Ingredients

- - 3 ears corn
- husked and cleaned - 1 egg yolk - 1 tablespoon all-purpose flour - 1 ½ teaspoons white sugar - ¼ teaspoon salt - 1 pinch ground black pepper - 1 egg white - ¼ cup vegetable oil for frying

Instructions

1. Use a knife to cut the kernels from the corn cobs. Using dull side of knife
2. scrape the remaining milk and pulp off of the cobs and into a bowl. Add the cut corn
3. egg yolk
4. flour
5. sugar
6. salt and pepper
7. and stir together. In a separate bowl
8. beat the egg white to stiff peaks and fold into corn mixture. Heat a lightly oiled skillet or frying pan
9. over medium heat. Drop large spoonfuls of corn batter onto the skillet a few inches apart. Cook until golden on bottom
10. about 2 minutes. Turn over and cook opposite side until golden. Briefly drain on paper towels and serve immediately. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
11. ingredient density
12. and the specific type of oil used.