

# Sweetcorn fritters (makes about 10; 20min)

Adapted from: <https://whattocooktoday.com/cucur-bakwan-sayur.html>

## For the preparation (ideally the day before)

35g plain flour  
1 heaped tsp (~3g) rice flour  
½ tsp baking powder  
1/3 tsp salt

65ml ice cold water  
100g sweetcorn

Mix together the dry ingredients. When you are ready to fry, add the water and mix gently for a few seconds, then add the sweetcorn and mix for a few seconds more. It should look like batter and not have large dry chunks, but it's fine if it's lumpy and uneven.  
The idea is not to mix it too much or leave it to stand too long, so that it doesn't become soggy.

## For the frying

200ml-500ml vegetable oil: should be enough to cover the fritters when placed in the pan.  
Do **not** use olive oil due to lower smoke point.

Heat the oil till it's very hot (a chopstick should start to bubble when dipped into the oil), and then turn down slightly to a medium-high heat.

Scoop a tablespoon of mixture and carefully drop it into the oil, repeating quickly till you have a batch of two or three fritters in the pan.

Fry for 2½–3 minutes, turning a couple of times. Drain and pat dry with kitchen paper.

You can keep them hot in the oven on low (Gas 3-4) if needed, or reheat from chilled on Gas 6 for about 10 minutes: in either case place them on a grill rack or wire grid so they stay crispy.