



Baby Marrow & Corn Fritters

Makes 8 large or 16 small fritters

INGREDIENTS

- 160 ml **Almond Breeze Almond Milk Unsweetened Original**
- 2 extra large eggs
- 250 ml self raising flour
- 125 ml fine cornmeal
- 15 ml cornflour
- 375 ml coarsely grated baby marrows
- 375 ml cooked corn kernels
- 3 - 4 spring onions, finely chopped
- ½ red pepper, finely chopped
- Zest of 1 lemon
- 30 ml freshly chopped coriander
- Salt and freshly ground black pepper to taste
- Oil for frying
- A few sprigs of coriander for serving

Guaçamole:

- 1 avocado, mashed
- A few drops lemon juice
- 15 ml **Almond Breeze Almond Milk Unsweetened Original**
- Salt and freshly ground black pepper to taste

Tomato Salsa:

- 1 tomato, finely chopped
- 2 spring onions, finely chopped
- 15 ml freshly chopped coriander
- Salt and freshly ground black pepper to taste



INSTRUCTIONS

- Beat together the almond milk and the eggs.
- Mix the dry ingredients together.
- Add the almond milk mixture little by little to the dry ingredients and mix until smooth and well combined.
- Add the baby marrows, corn kernels, spring onions, red pepper, lemon zest and coriander.
- Season to taste.
- Heat a little oil in a pan and drop spoonfuls of the mixture into the oil.
- Cook for about 2 minutes on each side or until golden and cooked through.
- Drain on absorbent paper.
- Serve with guaçamole and tomato salsa.
- Top with fresh coriander and serve with lemon wedges.

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