

CORN & HERB FRITTERS WITH HOT SMOKED SALMON & AIOLI

Aioli

3 egg yolks
3 garlic cloves, crushed
¼ c extra virgin olive oil
¾ c canola oil
1 small lemon, juiced
salt & pepper to taste

Corn & Herb Fritters

1 c self-raising flour, sifted
2 eggs
½ c milk
100 g cream cheese
sea salt & cracked black pepper
250 g corn kernels, fresh or frozen (if frozen blanch for 1 min in boiling water)
4 tbsp fresh herbs (parsley, chives, dill), chopped
2 – 4 tbsp olive oil
200 g hot smoked salmon, skin off
2 c small mixed salad greens

lemon wedges, to serve



Aioli

Place the egg yolks, garlic and 1 tablespoon water in a bowl, and whisk until well combined. Add a few drops of oil, whisking constantly, until the mixture starts to thicken. Slowly pour in the remaining oil in a thin, steady stream, whisking constantly, until thick and pale. Slowly whisk in the lemon juice and season to taste. Set aside until ready to serve.

Corn & Herb Fritters

Place the flour, eggs, milk, cream cheese, salt & pepper in a bowl, and whisk until combined (the mix will be slightly lumpy). Add the corn & herbs, fold through to combine. Heat 2 tablespoons olive oil in a large frypan over medium heat. Add ¼ c of the fritter mixture, at a time, and cook for 2 minutes each side or until cooked through. Repeat until the fritter mixture is finished. Set aside and keep warm. For entrée or lunch size make the fritters slightly larger, and serve 1 – 2 per person.

Place the warm fritters on serving plates, top with aioli, hot smoked salmon and salad greens. Serve with the lemon wedges.

Serves 6 as appetiser, 4 as entrée/lunch

Photo Credit: Deborah Aspray

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