



# SWEET CORN FRITTERS SERVED WITH PRAWNS AND ROCKET PESTO



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE FRITTERS

**250 g** QimiQ Classic  
**300 g** Sweetcorn, tinned  
**50 g** Butter  
**90 g** Flour  
**1** Egg(s)  
Ground nutmeg  
Salt and pepper  
Olive oil, to fry

### FOR THE PESTO

**100 g** Rocket salad, chopped  
**50 g** Pine nuts  
**50 g** Parmesan  
**120 ml** Olive oil  
Salt and pepper

### FOR THE PRAWNS

**4** Prawn(s) 50 g each, peeled  
Salt and pepper  
**2 tbsp** Olive oil  
Cherry tomatoes, to decorate

## METHOD

1. For the fritters, fry the sweetcorn in butter until soft. Add the QimiQ Classic and allow to melt. Add the flour, egg, nutmeg, salt and pepper and blend smooth.
2. Brush a non-stick saucepan with a little oil. Use one tablespoon of mixture per one thin fritter and fry on both sides until golden brown.
3. For the pesto, blend the rocket leaf, pine nuts, parmesan and olive oil until smooth. Season with salt and pepper.
4. Season the prawns with salt and pepper and fry in the hot oil.
5. Serve the sweetcorn fritters with the prawns and rocket pesto garnished with cherry tomatoes.