



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 AP Flour
1 Egg(s)
Nutmeg
Salt and pepper
Olive oil, to fry

FOR THE PESTO

100 g Arugula [Rocket leaf], minced
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.