

30 minutes

Serves 4

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Ingredients:

Fritters:

- $\frac{3}{4}$  cup (120g) flour
- $\frac{1}{2}$  tsp (3ml) baking powder
- 1 tsp (5ml) smoked paprika
- 1 tsp (5ml) cumin
- $\frac{1}{3}$  cup (80ml) chopped coriander
- 1 chopped jalapeño chilli or pinch chilli flakes
- 2 eggs, beaten
- $\frac{1}{4}$  cup (60ml) milk
- 3 mielies, kernels sliced off cobs
- 2-3 spring onions, thinly sliced
- Salt and milled pepper
- Vegetable oil, for deep frying

To serve:

- 4-6 burger buns
- 2 tomatoes, sliced
- 2 baby gem lettuces, shredded
- 1 tub (200g) PnP guacamole
- 1 packet (200g) streaky bacon, cooked until crisp (optional)

Method:

1. Mix all the fritter ingredients together until well combined.
2. Season well.
3. Heat 4cm oil in a large saucepan with deep sides.

4. Fry large dollops of fritter batter in oil until golden and cooked through.
5. Drain on paper towel.
6. Pile fritters onto buns with salad, generous dollops of guacamole and bacon, if using, to serve.

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