**Vegetable Fritters**

**Ingredients**

* 600g potatoes, peeled and grated
* 200g sweet potato, peeled and grated
* 300g carrots, peeled and grated
* 360g zucchini, grated
* 250g corn kernels, drained
* 1 large onion, chopped finely
* 1 spring onion, finely sliced
* 150g self-raising flour
* 1 teaspoon of salt
* ½ teaspoon of black pepper
* ½ cup of finely chopped parsley
* Olive oil
* 6 eggs, separated
* Chives, chopped and sour cream to serve

**Methods**

1. Place potatoes, carrot, zucchini, corn, onion, flour, parsley, salt, pepper and egg yolks into a large mixing bowl. COMBINE.
2. Place egg whites into a medium bowl and whisk until stiff peaks form. Fold through the vegetable mixture.
3. Heat frying pan. Add a little olive oil. Place ¼ cup measures of the vegetable mixture into the frying pan. Repeat. Cook for 5 minutes. Turn then cook for another 5 to 8 minutes. Keep warm. Serve with sour cream and some chopped chives.