Corn and Zucchini Fritters

**Ingredients**

* 400g of corn kernels
* 300g zucchini, grated
* 3 eggs, lightly beaten
* 2/3 cup milk
* 2 cups of self-raising flour, sifted
* 1 teaspoon of ground cumin
* 2 cloves of garlic, crushed
* 2 spring onions, washed and very finely sliced
* Chives, chopped to garnish.
* Olive oil for shallow frying

**Method**

1. Using a sharp knife, carefully remove the corn kernels from the cob. Place into a large mixing bowl.
2. Grate the zucchini (no need to peel) and place in a clean CHUX cloth. Gently squeeze out and excess liquid. Place into the mixing bowl.
3. Wash then finely slice spring onions and add to the bowl.
4. In a separate bowl, lightly beat eggs. Add to the mixing bowl.
5. Add cumin, garlic then season with salt and pepper.
6. Sift flour into the mixing bowl.
7. Add milk and combine.
8. In a large frying pan heat a small amount of olive oil.
9. Using a tablespoon, place heaped spoonfuls of the mixture into the pan. Cook in batches turning once until golden and cooked through. Drain on paper towel and keep warm in the oven as you cook the remaining batches.
10. Serve garnished with chopped chives and a small bowl of sweet chilli sauce.