

Corn Fritters with Tomato Jam

Ingredients

For the Fritters

- 200g Ricotta
- 600g Sweetcorn
- 6 Eggs
- ½ Bunch Coriander
- ½ Bunch Spring Onion, Finely Chopped
- 250g Self Raising Flour
- 80g Melted Butter
- 2 tsp Of Salt

For the Tomato Jam

- 8 large or 12 medium ripe tomatoes
- 3 lemons
- 8 cups white sugar
- 3 tablespoons preserved ginger, chopped



Method

For the Fritters

1. Heat the fryer to 180°C.
2. Roughly chop the coriander.
3. In a large bowl mix together corn, ricotta, onions and melted butter. Then add the eggs, sifted flour, baking powder and salt, coriander and stir to combine.
4. This mixture can then be put into plastic containers and labelled with the prepared date and the use by date.
5. Spoon small amounts of the mix onto the deep fryer and cook at a medium heat for 4 minutes until golden and cooked through.
6. It will keep for 3-4 days.
7. Cook to order and serve with bacon, avocado, poached egg, tomato jam and herbed salad.

For the Tomato Jam

8. Wash, dry and roughly chop the tomatoes. Finely grate the rind from the lemons and then squeeze out the juice.
9. Place the chopped tomatoes, lemon rind and juice, and the sugar in a large, heavy-based saucepan. Stir over medium heat for 30 minutes, or until the jam comes to the boil. Reduce the heat to medium-low and simmer, stirring frequently, for 1½ hours, or until the jam reaches setting point.
10. When setting point is reached, stir in the ginger and allow the jam to stand, off the heat, for 15 minutes.
11. Remove any scum from the surface and ladle the hot jam into clean, warm jars. Seal and set aside to cool completely.
12. The jam will keep for up to one year in a cool, dark place.

Notes