Thai Corn Fritters with spicy dipping sauce

**Fresh from the garden:** Corn, Chilli, Lime leaf, Thai basil, ginger, garlic, onion

**Equipment:** knife, chopping boards, medium saucepan, two bowls, paper towel, 2 large frypans

Ingredients**:**

* 4 ears of corn (3 cups of kernels)
* 6 lime leaves, finely shredded
* 2 tsp Thai basil, chopped
* 1 tsp each of dried ginger, dried garlic, and dried onion
* 3 spring onions, sliced finely
* 1 ½ cup + 1 Tbsp of milk
* 1.5 cups flour
* ½ cup cornmeal (sub course polenta)
* 2 tsp baking powder
* 1 capsicum, diced
* 2 small chillies, finely sliced

SAUCE

* 2 Tbsp white sugar
* ¼ cup rice vinegar (sub white vinegar)
* ¼ cup water and ½ cup apple juice
* 3 cloves garlic
* 3 Tbsp fish sauce
* 1 Tbsp cornflour
* 2 Tbsp cold water
* 2-3 tsp dried chilli flakes

Method:

1. Peel the corn cobs and cook in boiling water until bright yellow and let cool
2. Prepare the ingredients as suggested. Add them to a large bowl.
3. To cut the kernels from the cobs first cut the cob in half and stand each half on its end. Slice the kernels off from the top to the chopping board.
4. Mix the dry ingredients together, then add to the cut vegetables. Mix the milk in and stir until well incorporated.
5. **Make the sauce**; gather the ingredients in little bowls
6. In a saucepan mix the vinegar, sugar, ¼ cup water and ½ cup apple juice with chilli flakes. Add the fish sauce, garlic to this and then cook over a high heat until boiling. Reduce heat and let simmer for 10 mins until the sauce has evaporated.
7. Mix the cornflour with the 2 TBsp water and have ready to add at the end of cooking time.
8. Add the cornflour into the sauce and cook on a low heat until thickened and let cool in a large mixing bowl
9. FOR THE FRITTERS: Warm two frying pan over medium heat and add a little coconut oil.
10. Have ready two platters with some paper towel for the cooked fritters to drain on.
11. Using two dessert spoons, drop a spoonful of mix in the pan, until you have filled the pan with small fritters. Be careful of spitting oil. Turn them when they have air bubbles or look a little cooked underneath. Serve with the dipping sauce