

#CREATEASTIR WITH NOLA'S
CORN FRITTERS WITH
HERB MAYO SAUCE

Make corn fritters saucy with a Nola twist.



INGREDIENTS

(Serves 4)

For the fritters:

500g frozen sweet corn,
cooked

150g self-raising flour

2 eggs, beaten

100ml **Nola Original**

Mayonnaise

4 spring onions, chopped

20g parsley, chopped

1 tsp cumin

1 tsp cayenne pepper

Salt and pepper to taste

Oil for frying

For Nola herb mayo sauce:

60ml **Nola Original**

Mayonnaise

30ml Greek yoghurt

½ tsp garlic

20g parsley, chopped

20g mint, chopped

20g coriander, chopped

Salt and pepper to taste

METHOD

In a bowl, mix together flour, eggs and **Nola Original Mayonnaise** until smooth. Then add the corn, onions, parsley, cumin and cayenne pepper, season with salt and pepper. Heat oil and drop spoonfuls of the batter into the hot oil, cook until puffed and golden.

For the **Nola herb mayo sauce**, blend all the ingredients together. Serve with fritters.

