



[Corn Fritters with Egg, Tomato Relish and Avocado](#)

Ingredients

1/3 cup of sifted self-raising flour
2 tablespoons cornflour
2 eggs, separated
1/4 cup milk
420 gram (15.25 oz) can corn kernels - well drained
2 shallots, finely sliced
1 tablespoon of chopped herbs (parsley, chives, dill)
1 tablespoon canola oil
Eggs, avocado and [tomato relish](#) to serve

Method

1. Place the sifted self-raising flour and cornflour into a bowl.
2. Stir in the 2 egg yolks and milk. Mix to combine. Season with salt and pepper.
3. Whip the egg whites until stiff. Gently fold into the flour mixture.
4. Drain and rinse the corn kernels and add to the flour mixture with the shallots and herbs.
5. Heat the oil in a non-stick frying pan and add heaped tablespoons of the mixture.
6. Cook until golden on both sides.
7. Serve 2 corn fritters with a fried or poached egg, sliced avocado and [Rosalina's home-made tomato relish](#).

Breakfast time is always a culinary treat in Treasured Secrets

Rosalina walked to the coffee machine and began preparing a fresh cup of brewed coffee. 'I've made a batch of corn fritters. Would you like some?'

Archer laughed. She'd cringe if she found out what he'd been eating for the past eight months. A simple boiled egg would be a step up in comparison. Just the sound of corn fritters had his mouth salivating. 'Yes please.' He pulled back one of the heavy chairs and sat so he could watch her work her magic. The flowers he'd given her were now arranged in a large crystal vase at the end of the table. He was glad she hadn't thrown them in the bin. As far as he was concerned, it was a good sign.

The fritters looked as perfect as the meals on the front cover of one of those fancy Gourmet magazines Rosalina used to leave lying around. She'd topped the fritters with a fried egg, tomato relish — no doubt homemade — a healthy serve of sliced avocado and a scattering of herbs she'd twisted off the plants in the kitchen window. Archer wondered if he'd woken up in heaven.

Recipe by Kendall Talbot author of the Treasure Hunter series.