



Corned Beef Fritters



Serves
3-4



Prep
10 minutes



Cooking
8-12 minutes



Ingredients

2 x 200g tins Princes Corned Beef

100g plain flour

Extra flour for coating corned beef slices

1 medium egg, beaten

75ml milk

50ml water

Vegetable oil for frying

Fritters are delicious for any meal of the day from breakfast through to supper.

Method

1. Heat oil in a saucepan or deep fat fryer to 170°C.
2. Place flour into a medium bowl, make a well in the centre and add the egg.
3. Beat gently, adding the milk and then the water until all the flour is mixed in, then beat hard for around two minutes. Leave batter to stand for a further two minutes.
4. Cut each tin of Corned Beef into three chunky slices and coat with a thin layer of flour.
5. Cover the Corned Beef with the batter mixture using a fork or spoons.
6. Place two to three fritters at a time into the saucepan or deep fat fryer and cook until batter is a golden brown colour and crispy, approximately four minutes, remove with a slotted spoon and drain on kitchen paper.
7. Serve with salad or on their own.