

Corn and Zucchini Pikelets

Equipment – large bowl, colander, grater, measuring jugs, spoons for stirring & tablespoon mixture, brush, platters

Ingredients

6 eggs
2/3 cup ricotta
½ cup milk
¾ cup wholemeal self raising flour
1 – 2 corn cobs
1 cup zucchini
1 cup grated cheddar or parmesan cheese
6 spring onions
½ teaspoon salt & 3 turns of pepper
2 sprigs parsley
8 leaves chives
olive oil for frypan

Method

1. Grate the cheese and zucchini. Let zucchini drain in a colander.
2. Add the eggs to the bowl and whisk carefully.
3. Add the ricotta and milk and whisk again.
4. Add the grated cheese and flour and mix with a spoon.
5. Cut the corn off the cob and add to mixture.
6. Add the zucchini. Stir through well.
7. Cut the herbs and spring onions with scissors or a knife. (remember to use as much of the white part as possible as this will add lots of flavour to your pikelets)
8. Add the salt and pepper
9. Brush the fry pans with oil and heat to a medium temperature.
10. Spoon tablespoons of the mixture into the pan. Turn over when the underside is cooked. Share between 4 platters.

Garnish the platters with herbs or leaves.