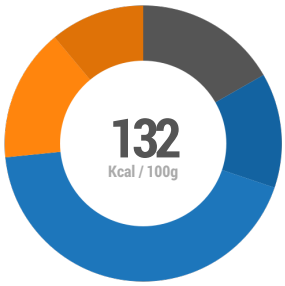
Kimchi fritters

By Oliver Lloyd

Overview ... U / 4774037





CALORIES:

56.7% Carbs

16.7% Protein

26.6% Fat

Food Labelling...

Serves 1

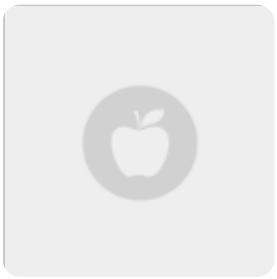
CONTAINS:

WHEAT EGGS MILK

Recipe Ingredients ...		Quantity:	Description:
85128	Sweetcorn in Water	100g	0.04x Each
10473	Spring Onions Bunch	10g	0.1x Each
16392	18 British Free Range Fresh Medium Eggs	56g	1x Each
70218	Fresh Semi Skimmed Milk	15ml	0.01x Each
350091	Plain Flour	30g	0.01x Each
15946	Crème Fraîche	15g	
113880	Premium Large Chives Bunch	5g	0.05x Each
10245	Mixed Peppers	5g	0.04x Each
114212	Chillies Red	5g	
131610	Vadasz Raw Kimchi	30g	0.03x Each

Portions / Pack Sizes ...

1 Serving



271g / 365kcal

Cooking Instructions & Notes

Preparation

Finely slice the spring onion, peppers & chillies and place in iced water
Finely chop the chives

Method

1. Mix together the chives and crème fraiche
2. Mix together the sweetcorn, kimchi, flour, egg, and milk, stir until a pancake consistency is reached.
3. Add a little oil to a frying pan over a medium heat, once hot spoon in your fritter mix
4. Before flipping top with a little kimchi - once coloured and slightly crisp drain onto a papered try.
5. Place onto your chosen dish and garnish with the crème fraiche, spring onions, peppers and chillies - serve