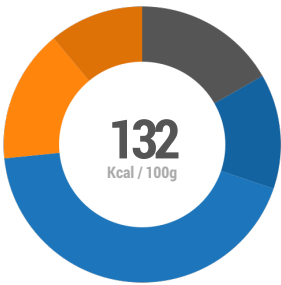


# Kimchi fritters

By Oliver Lloyd from Brakes



CALORIES:

56.7% Carbs

16.7% Protein

26.6% Fat

CONTAINS:



WHEAT



EGGS



MILK

Recipe Ingredients ...	Quantity:	Description:
85128 Brakes Sweetcorn in Water	100g	0.04x Each
10473 Spring Onions Bunch	10g	0.1x Each
16392 Brakes 18 British Free Range Fresh Medium Eggs	56g	1x Each
70218 Brakes Fresh Semi Skimmed Milk	15ml	0.01x Each
350091 Brakes Plain Flour	30g	0.01x Each
15946 Brakes 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

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 tray.
5. Place onto your chosen dish and garnish with the crème fraiche, spring onions, peppers and chillies - serve