Corn Fritters with Roast Tomato, Bacon, Avocado and Balsamic Flavour Pearls

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Are you planning a Brunch or Breakfast soon? Our delicious Corn Fritters with Roast Tomato, Bacon, Avocado and **Balsamic Flavour Pearls** is a delicious dish to try out. You can have everything prepared before your guests arrive, and just warm it up before serving. Yes there is a little construction involved but doesn’t it look great! The Bacon can be left out if you prefer or replaced with something else. A little rocket or baby Spinach would be nice. Even some roast Capsicum or a slice of Ricotta Cheese.

What you'll need

- Tomatoes, stem on – nice and ripe, one small to medium size per person
- Bacon – allow two slices per person
- Avocado, ripe – allow one quarter per person
- Fresh herbs – we used Coriander and Parsley
- Olive Oil
- Salt & Pepper

- Corn – around 500g Frozen or tinned (or 3 whole cobs – sliced off)
- Onion – one small chopped finely
- Eggs – two
- Milk – add enough to make a thick batter
- Plain Flour – one cup
- Baking Powder – one heaped teaspoon
- Coriander Ground – one teaspoon
- Cumin Ground – one teaspoon
- Balsamic Flavour Pearls

To do

Pre-heat your oven to 180c.

Place your Tomatoes onto a baking tray. Drizzle with Olive Oil and season well. A little chopped fresh Thyme and garlic is nice too. These will take around 10 minutes to cook. They are ready when the skin is starting to split a little. They can be pre-cooked and simply warmed to serve.

You can pre- grill your bacon and have it ready to warm on a tray.

Carefully cut your Avocado. I mashed 1/4 and diced the rest. It helps it stick together but still looks nice and chunky. Season it well and add your chopped fresh herbs. You could

certainly add some finely diced Spanish Onion and Red Capsicum if you like a little crunch. A squeeze of Lime would also be nice.

Next

For the fritter batter. Put Corn kernels, chopped Onion around half a cup of the same fresh herbs you added to the Avocado into a bowl. Season really well. Add the dry ingredients and mix. Add the eggs and a splash of Milk. Adding more Milk until you have a nice thick batter. (you could give it a little partial blend with a stick blender if you want to break down some of the Corn)

Heat a large fry-pan. Add a good lug of Olive oil into the hot but not roasting pan. Add around 2 dessert spoons of mix per Fritter to the pan. Cook gently for a couple minutes, once golden flip the Fritter over until golden too. Set them aside on a tray until required.

To serve

Simply warm the Fritters, Tomatoes and Bacon in the oven. Add one Fritter to each plate. Next a spoonful of Avocado mix and 2 slices of Bacon. Top with another Fritter. Carefully add your warmed Tomato and lastly finish with a spoonful of Balsamic Flavour Pearls.

Enjoy

Until next time

From the Peninsula Larder Team

> ***"Bacon – that perennial favorite, known even to sway the hardened vegetarian."***
>
> ***Jack Campbell***

**If you’d prefer a different flavour…take a peek HERE There are plenty of others to choose from.