

# Sweetcorn Beignets



**Makes 20**

**Prep 10 mins**

**Cooking 25 mins**

**Easy**

## Ingredients

3 sweetcorn cobs, cooked kernels sliced off  
200g tapioca flour  
150g polenta  
1/2 tsp bicarbonate of soda  
1 tsp cumin seeds, toasted  
330 ml cider  
sunflower oil, for frying  
sea salt, to serve

## For the salsa

1 tbsp rapeseed oil  
2 medium courgettes, finely diced  
1 green tomato, diced  
1 tsp chopped parsley  
1 lime, juiced

1. First, make the salsa. Heat the oil in a frying pan over a medium-high heat and fry the courgettes for about 3 mins until lightly coloured. Remove from the pan and mix with the tomato and parsley, while the courgettes are still hot. Leave to cool, then finish with the lime juice and some seasoning. Set aside.
2. In a food processor, whizz a third of the corn kernels to a puree. Transfer to a large bowl and combine with the tapioca, polenta, bicarb, spices and some seasoning, then whisk in the cider. Tip in the remaining sweetcorn and give everything a stir to make a batter.
3. Heat a deep-fat fryer or a large heavy-based saucepan with oil to 180C or until a piece of bread browns in 20 secs. Working in batches, large spoonfuls of the batter for 1-2 mins or until golden, then remove with a slotted spoon onto a baking tray lined with kitchen paper. Sprinkle with flaky sea salt and serve with the salsa.