

# Charred Sweetcorn Cakes

**WITH DILL + FETA SERVED WITH SECRETTS LEAVES**

Charring the corn adds an extra level of texture and a little smokiness to the cakes here. Feel free to change the herbs and add extra veg. Use this as a base for any summer vegetables you have. Very simple to put together and high on return. All the ingredients are available in the farm shop.



## Ingredients

3 corn cobs, husks removed  
50ml olive oil  
200g pack of feta, crumbled  
200g self-raising flour  
1 tbsp smoked paprika (optional)  
3 eggs  
200ml semi skimmed milk  
Salt and freshly ground black pepper  
half a bunch dill, roughly chopped  
half a bunch chives, roughly chopped

## To serve

1 100g pack Secretts leaves  
150g Neal's Yard soured cream, creme fraiche or Greek yogurt  
½ 200g jar of Tracklements fresh chilli jam or similar

## Method

Heat a frying pan or barbecue, rub the corn with some olive oil and place in the pan or barbecue and cook until charred turning occasionally. Allow to cool and then using a sharp knife cut the kernels from the husk.

Meanwhile mix the feta, flour and smoked paprika together in a large bowl, then add the eggs and milk. Mix altogether and then season with salt and pepper. Add the chopped herbs. Add the corn to the batter and give it all a good mix.

Use the same frying pan (if using) to heat a tbsp of oil and then add large spoonful's of the batter and cook over a medium heat. Use a fish slice to flip over after a couple of minutes once they have set and are a nice golden brown. Cook for another couple of minutes and then remove to a tray and repeat with the remaining mixture. Keep the warm.

To serve put the yogurt in a bowl and dollop the chilli jam on top. Arrange on a serving platter with the salad leaves and dig in!