Sweetcorn Fritters to serve with Pumpkin Soup

1) In a large bowl beat 6 eggs with a whisk so that they are broken up well and a bit frothy. Add 1½ cups plain flour and 3 teaspoons of baking powder and mix well, make sure there are no lumps.

2) Add 600g of fresh corn kernals (these are on your bench and have been taken from the cobb by the last class but you will probably need to weigh them).

3) Chop 1 brown onion finely and add, season well with salt and pepper. Mix well, the batter should be quite stiff (please find Jen if you need help with this).

4) Gather a large frying pan from the pantry and a tray lined with paper towel. Line the base of the frypan with a layer of oil and heat this well. Test the heat of the oil with a little batter (it should sizzle and start to cook straight away). When the oil is ready drop tablespoon sized "blobs" into the oil and cook. Get an adult to help you with this stage please as the oil can be dangerously hot to handle.

5) Cook the fritters until golden, drain on paper towel, place in a baking dish and keep warm in the oven before serving on plates to share with the pumpkin soup.