



Corn Fritters

A quick, nutritious and budget-friendly side dish

Serves 2

Prepare 5 minutes

Cook 6 mins

Ingredients

A small tin of sweetcorn

Splash of milk

Pinch of salt

100g/4oz plain flour

1 tbsp oil

1 medium egg

1 spring onion finely chopped

Method

Make the fritters by mixing together the flour, salt, egg, milk, drained sweetcorn and spring onion in a bowl to make a batter.

Put the oil in a frying pan and heat on high until the oil is shimmering. Spoon tablespoons of the fritter mix into the pan leaving a gap between them.

Turn the heat down to medium. Cook for 2-3 minutes and turn the fritters with a fish slice or spatula.

Cook for a further 2-3 minutes on the other side until golden brown.

Remove from the pan and drain on a kitchen towel and keep warm.

Celebrating A Taste of Winchester
22 June - 5 July 2026 at atasteofwinchester.co.uk





Feeding people experiencing homelessness in Winchester

The Winchester Beacon is a local charity dedicated to supporting people experiencing homelessness. Established in 1988 and open 365 days a year, we provide safe and welcoming accommodation and tailored support to 22 people at a time across our four sites.

Each year, we serve over **3,500 meals** to our residents with support from our volunteers and using food donated by the local community. We also provide cooking lessons to residents to help them to prepare for independent living.

To celebrate **A Taste of Winchester**, we are sharing some of our residents' favourite recipes. They are dishes that bring comfort and a feeling of home and can be made using low-cost ingredients.



To find out how you can support our vital work through donations or volunteering visit www.winchesterbeacon.org.uk. Scan the QR code to give today and help to feed someone tomorrow.

