**Tangy leek and corn fritters with lime mayo**

**Makes: 10 fritters**

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**Ingredients:**

1 cup sweet corn | 250ml

2 leeks

3 cloves minced garlic

1 red chilli finely chopped

1 tbsp olive oil

Squeeze ½ lime

1½ cups chickpea flour (or plain flour)

Pinch pepper

Large pinch salt

*For the dressing*

Squeeze ½ lime

1 tbsp plant based mayonnaise (alternatively use vegan soured cream or creme fraiche)

**Method:**

* Finely chop the leeks, chilli and garlic
* Add the chopped fresh ingredients and sweetcorn to a food processor along with 1½ cups flour, lime, olive oil and pinch of salt and pulse for around 20 seconds until a sticky texture forms
* Leave for around 5 minutes for the flour to absorb the moisture
* Slightly wet your hands and begin to form each fritter – you’re aiming for around the size of a palm
* Add the fritters to a piping hot non-stick pan and fry on each side for around 5 minutes
* Option – you can bake the fritters instead. Simply place on a baking tray and bake at 180ºC for around 30 minutes, turning over after around 20 minutes
* Serve with the mayonnaise and lime dressing

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