



Serves 2



Main course



30 min



15 min

## Ingredients

- 300g finely sliced vegetables (Carrots, celery, leeks, onions)
- 200g tinned sweetcorn
- 2 eggs
- 50g Gruyère AOP
- 20g flour



## Preparation

In a food processor, pulse  $\frac{3}{4}$  of the sweetcorn before adding the eggs and flour and blitzing to combine. If the batter is too liquid, add a little more flour. It should have the same consistency as pancake batter. Stir in the Gruyère AOP and the remaining sweetcorn. Season.

In a frying pan, fry the fritters in oil until golden brown on each side. Use about one tablespoon of batter for each galette. While doing this, sauté the vegetables in another pan. Plate up the fritters like a mille-feuille (fritter, julienne, fritter, julienne...)

Tips and tricks :

For a richer taste, add a tomato sauce.