Corn, Zucchini and Chickpea Fritters

**Ingredients:**
- 1 cups S.R. flour
- 2 eggs, whisked
- 400g Chickpeas, cooked
- 300g Corn Kernels
- 4 zucchinis
- 3 Tbs. chopped Mint Leaves
- 2 cloves garlic, chopped
- Salt and Pepper
- Vegetable Oil for frying fritters

**Equipment:**
- Chopping boards & nonslip mat
- Grater
- Frying pan
- Colander
- Lifter
- Trays
- Whisk
- Sieve
- Knives
- Serving plate and tongs

**Method:**
1. Collect all ingredients and equipment
2. Weigh and measure ingredients
3. Grate the zucchini and place into the colander. Set aside to drain.
4. Measure the flour into a large bowl with the pepper, chopped mint
5. Add the chickpeas and the corn kernels to the flour
6. Peel and *finely chop* the garlic
7. Squeeze out liquid from the zucchini, add to the flour. Stir to combine
8. Whisk the eggs. Add to the flour and vegetables. Stirs thoroughly to combine all ingredients
9. Heat fry pan over medium heat. Add some oil and swirl around pan.
10. Carefully place heaped Tbs. of mixture into pan. Cook gently for 5 mins or until golden then turn over and cook a further 5 mins.
11. Remove from pan onto a tray. Continue cooking until all mix is cooked.
12. Serve on plates with serving tongs garnished with some fresh herbs