

Recipe

Baby Corn Manchurian

By

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Ingredients

Baby Corn - 8 oz
Maida/All purpose flour - 1/2 cup
Besan Flour/Gram flour - 1/2 cup
Boiled Corn - 1 cup
Ginger Paste - 1 tsp
Green Chilies - 3, 4 chopped
Pepper Powder - 1/4 tsp
Baking Soda - 1/4 tsp
Salt - acc to taste
Soy Sauce - 1 tsp
Vinegar - 1 tsp
Oil - for frying
Tomato Mint Sauce - 2 tsp

Preparation

Boil baby corn in water for 4 Min's. Drain water completely and keep aside. In a bowl add maida, gram flour, salt, baking soda and mix well resembling the consistency of heavy cream. Heat oil in a deep frying pan. When oil is hot, dip the baby corn in the batter prepared and deep fry until golden brown. Keep aside. In a fry pan add oil, ginger paste, green chilies, pepper powder and fry until it leaves oil to the sides. Add soy sauce and vinegar. Add boiled corn to the above mixture and toss it for a while. Add fried baby corn and stir. Garnish with cilantro and serve hot. I added tomato mint sauce finally.

Note : Instead of besan flour you can use corn flour.

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