

## Recipe

### Corn curry

## By

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## Ingredients

- Corn - 500 grams
- Coconut milk - 3 cups
- All-purpose flour - 50 grams
- French beans - 50 grams
- Salt 1-tsp.
- Sugar -2-tsp.
- Grated coconut ghee as required
- Tomato-1big

## Masala:

- Green chili -2tsp.
- Poppy seeds 1-tsp.

## Preparation

1. Melt ghee in a pot.
2. Add masala ingredients and stir.
3. Add coconut milk tomato and all-purpose flour and mix well.
4. Chop the beans.
5. Add to coconut milk and boil for sometime.
6. Add boiled corn seeds, sugar and salt.
7. Garnish with the coriander leaves and coconut.
8. Serve warm

## Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare