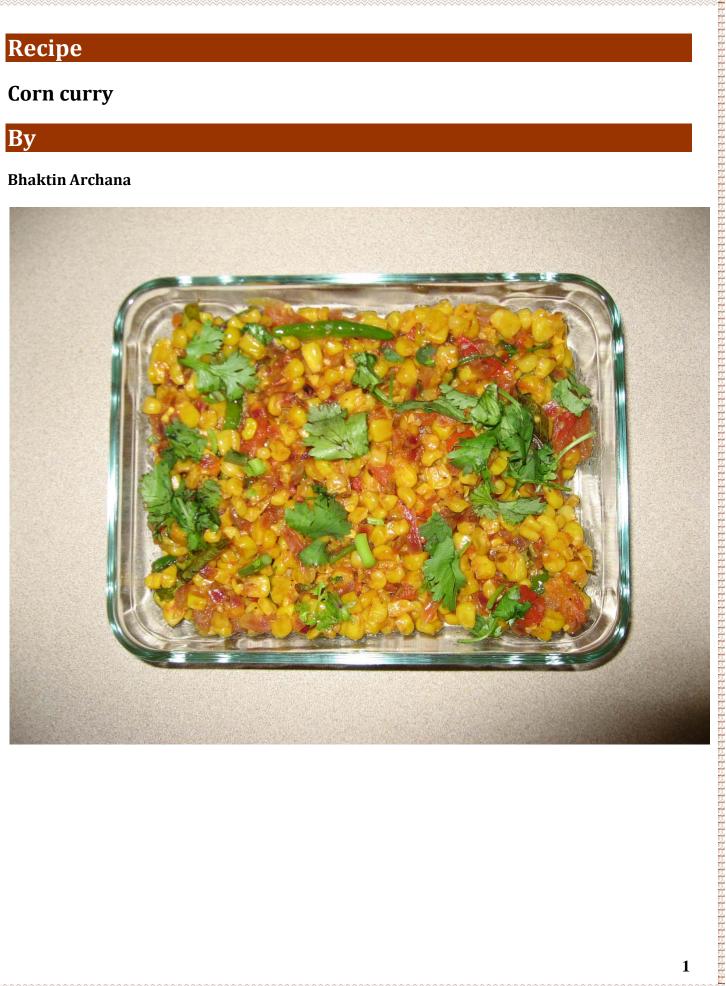
Recipe

Corn curry

Bhaktin Archana



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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