

Recipe

Butter Corn Toast

By

Dipti Naik



Tasted this tasty treat for the first time in the house of my counselor Priya Sakhi Mtji. It was an instant favorite and now is a staple in our house.

Ingredients

- Sweet corn – 2 cups
- Black Pepper – 2 tsp
- Salt – to taste
- Bread Slices – 8
- Butter for frying

Preparation

1. Boil the sweet corn. Drain the water and let cool.
2. Transfer to a mixer and grind to a course paste.
3. Melt butter in a pan and add the corn paste to it while stirring continuously. Add salt and pepper and sauté for 2-3 minutes. Remove from heat and keep aside.
4. Melt some butter in another pan and toast two slices of bread. Add a layer of the corn paste to a slice and cover with the other to form a sandwich. Slide off from the pan when golden brown. Continue with remaining bread slices.
5. Slice in to two and serve hot.

Serves

3-4 (this is a heavy dish)

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Hare Rama Hare Rama Rama Rama Hare Hare**