

## Recipe

### Corn Pudala

## By

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## Ingredients

- Corn seeds - 3 cup
- Bread - 3 - 4 slices
- Corn flour - 1 tbsp
- Plain yogurt - 1 cup
- Oil
- Salt - as per taste
- Corn flour - 2 cup
- Pepper powder - 1 tsp

## Preparation

1. Grind boiled corn in the mixture.
2. Mix corn flour and plain yogurt to make a batter.
3. Cover and leave for 3-4 hours.
4. Now mix 1-tbsp. corn flour, salt, pepper powder and wet bread slices.
5. Smash them well and mix them in the batter.
6. Heat a griddle on medium flame.
7. Spread the batter quickly into a thin pancake.
8. Add oil from the side.
9. Roast the pudlas on both the side
10. Serve warm with chutney.

## Serves

4 persons

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Hare Rama Hare Rama Rama Rama Hare Hare**