

Baby Corn Finger Fry Recipe



- Total Time 25m
 - Prep Time 10 m
 - Calories 208
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Baby Corn Finger Fry is a delectable appetizer recipe, which is not only delightful but healthy as well! Baby corn is rich in fibre and low in calories and this is why it makes for an incredible snack for all the health conscious people out there! This Fusion recipe can be prepared within 30-minutes and with ingredients that are easily available in your nearby market. Pair these crunchy baby corn fries with a cup of hot beverage on a pleasant evening and enjoy the weather. Cooked using baby corns, rice flour, wheat flour, corn flour and a melange of spices, this yummy finger food recipe will be loved by people of all age groups. So, you can serve this new and exciting snack recipe in your next party or to your children as an evening snack with their favourite dip. This mouth-watering dish will surely tantalize the taste buds of your loved ones. So, grab your apron and try out this lip-smacking appetizer recipe today and enjoy with your loved ones!

Ingredients of Baby Corn Finger Fry

- ❖ 250 gm baby corn
- ❖ 2 tablespoon wheat flour
- ❖ 1/4 teaspoon garam masala powder
- ❖ 1/2 teaspoon chilli powder
- ❖ 1/4 teaspoon ginger paste
- ❖ 0 salt as required
- ❖ 1 1/2 tablespoon rice flour
- ❖ 2 tablespoon corn flour
- ❖ 1/4 teaspoon chaat masala
- ❖ 1/4 teaspoon garlic paste
- ❖ 1/2 cup refined oil
- ❖ 0 water as required

How to make Baby Corn Finger Fry

❖ Step 1 Boil the baby corns

To make this delicious appetizer recipe, boil water in a pan over high flame and add the baby corns along with a pinch of salt. Boil the baby corns till tender and once done, sieve them and drain the extra water.

❖ Step 2 Make a batter

On the other hand, take a bowl and mix together wheat flour, rice flour, corn flour, ginger-garlic paste, garam masala powder, chilli powder and salt. Add a little water to make a thin batter to coat the baby corns. Make sure that the paste is not in a runny form.

❖ Step 3 Dip the corn fingers in the batter

Once the batter is done, dip the boiled baby corns in it and coat them well.

❖ **Step 4 Deep fry the baby corns**

Meanwhile, take a skillet and heat oil in it over medium flame. When the oil is hot enough, add the coated baby corns in the skillet and shallow fry them until golden brown in colour.

❖ **Step 5 Baby Corn Fingers are ready to relish!**

Once done, turn off the burner and transfer the baby corns in an absorbent paper to soak the extra oil. Then, take a plate and transfer the baby corns in it, sprinkle some chaat masala powder over them and serve hot!