

# **Baby Corn Fry Recipe**



- Total Time 30m
- Prep Time 15 m
- Calories 622

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Crispy and crunchy, these are the words that will strike you when you taste this delicious Baby Corn Fry recipe! It is an easy-to-make Continental recipe that you can prepare for your family and friends on occasions like kitty party, game night and even pot luck. Cooked using breadcrumbs, corn flour, all purpose flour and of course baby corns along with crushed black pepper and chilli flakes; this appetizer recipe will be ready in just half an hour. So, don't wait much and try this starter recipe and enjoy with your loved ones!

### **Ingredients of Baby Corn Fry**

- ❖ 200 gm baby corn
- ❖ 1 cup bread crumbs
- ❖ 1 teaspoon chilli flakes

- ❖ 2 cup refined oil
- ❖ 1 cup all purpose flour
- ❖ 2 tablespoon corn flour
- ❖ 1 teaspoon crushed black pepper
- ❖ 1/2 teaspoon salt

## How to make Baby Corn Fry

### ❖ **Step 1**

To prepare this easy recipe, parboil the baby corns in pressure cooker with enough water to soak them. Once done, strain the extra water. Once done, pat them dry and put them aside till required. Next, take a small bowl and make a paste of corn flour and 4 tablespoons of water, and keep aside.

### ❖ **Step 2**

Now, put a kadhai or a deep-bottomed pan on medium flame and heat oil in it. Meanwhile, take a small bowl and mix together chilli flakes, crushed black pepper, salt, all purpose or refined flour, and keep aside.

### ❖ **Step 3**

Now, roll the parboiled baby corns into the dry flour mixture, then into corn flour paste and once again into dry flour mixture and then into bread crumbs placed inside a plate. Place the baby corns in the hot oil and deep fry them till golden brown in colour. Serve hot green onion and your favourite dip. (Optional: You can also fry a few curry leaves and add them to the final dish for an enhanced flavour.)..