

Baby Corn Manchurian Recipe



- Total Time 25m
- Prep Time 5 m
- Calories 364

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Baby Corn Manchurian is a restaurant-style appetizer recipe that tastes super-delicious. It is a finger-licking Fusion recipe that you can prepare for your family and friends on kitty parties and get-togethers, and they will be asking more of it. If you have guests coming over at a short notice, you can also cook this yummy snack recipe, they will love it for sure! Try this easy recipe and enjoy with your loved ones!

Ingredients of Baby Corn Manchurian

- ❖ 2 tablespoon soya sauce
- ❖ 1 tablespoon celery
- ❖ 1/2 finely chopped capsicum (green pepper)
- ❖ 1 tablespoon virgin olive oil
- ❖ water as required
- ❖ 2 stalks coriander leaves

- ❖ 10 baby corn
- ❖ 1 tablespoon chilli sauce
- ❖ 1/2 tablespoon tomato ketchup
- ❖ salt as required
- ❖ 2 cup vegetable oil

For The Main Dish

- ❖ 4 tablespoon all purpose flour
- ❖ 2 teaspoon black pepper
- ❖ 2 tablespoon corn flour
- ❖ 2 tablespoon green chillies

How to make Baby Corn Manchurian

❖ **Step 1**

Take a large bowl and mix together all purpose flour, corn flour, 1/2 teaspoon black pepper, 1 teaspoon green chillies, 1-2 teaspoons of soya sauce, few coriander leaves, and salt as per your taste.

❖ **Step 2**

Next, prepare the batter to coat the baby corns and add a little water to make a smooth flowing consistency batter. Add chopped baby corn and coat well with batter.

❖ **Step 3**

Put a skillet on medium flame and heat oil in it. Once the oil is hot enough, deep fry the coated baby corns till they turn golden brown in colour. Drain the fried baby corns on a kitchen paper towel to remove the excess oil.

❖ **Step 4**

Now, put a pan on medium flame and heat olive oil in it. Once the oil is hot enough, add the chopped celery leaves, capsicum, 1/2 tbsp green chillies and saute for a minute.

❖ **Step 5**

Add the deep-fried baby corns in the skillet along with salt, and remaining black pepper, soya sauce and tomato ketchup. Mix everything well. Garnish with coriander leaves and serve hot.