

Crispy Baby Corn Recipe



- Total Time 40m
- Prep Time 15 m
- Calories 126

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Crispy Baby Corn is a crisp, tender and delicious delicacy of the Indo-Chinese recipe which is prepared with baby corns, flour, soy sauce and spices. This easy-to-make recipe can be served as party starters, get-togethers or as a side-dish & relished with your family and friends.

Ingredients of Crispy Baby Corn

- ❖ 2 1/2 cup baby corn
- ❖ 1 1/2 tablespoon all purpose flour
- ❖ 1 1/2 tablespoon rice flour
- ❖ 2 medium capsicum (green pepper)
- ❖ 1 1/2 teaspoon ginger

- ❖ 1 1/2 teaspoon green chilli
- ❖ black pepper as required
- ❖ 1 tablespoon virgin olive oil
- ❖ 1 1/2 tablespoon corn flour
- ❖ 2 medium onion
- ❖ 1 1/2 teaspoon garlic
- ❖ 1 teaspoon soy sauce
- ❖ 1 1/2 tablespoon lime juice

How to make Crispy Baby Corn

❖ **Step 1: Make flour paste and prepare babycorns**

Make a smooth paste with the cornflour, rice flour, all purpose flour (maida), salt, black pepper and water. On the other hand, take a pan or wok and rinse the baby corns with water and then dry with kitchen towel. Chop the baby corns if they are larger in size.

❖ **Step 2: Mix corn in flour mixture and deep fry until golden brown**

Now, mix the corn with the flour mixture. Put a pan on medium flame and deep fry the baby corn mixture until it turns golden brown in color. Remove the pan from the flame and keep it aside.

❖ **Step 3: Saute chopped vegetables**

Chop the onions and capsicum in cubes, finely chop garlic, ginger and green chilli in a medium bowl and keep it aside. Now, place another wok over medium-high flame and heat oil in it. Add the chopped veggies in it and saute it well.

❖ **Step 4: Add babycorns to the vegetables and saute**

Once the veggies are almost cooked and onion turns translucent, add the baby corn mixture into the wok and let it fry for 10-12 minutes or until crisp. Season the fried baby corn with salt and pepper and mix well. Serve.