

Chinese Style Corn Curd Recipe



- Total Time 1h 10m
- Prep Time 10 m
- Calories 172

Bookmark Add To Collection

If you are constantly searching for some good delicacies to indulge in, then your search stops right here. We have a special Fusion recipe that will make you go gaga over its taste and lip-smacking flavours. You do not need to head out of your home looking for different dishes because this super delicious dish can be prepared easily right in your kitchen. Yes, we are talking about Chinese Style Corn Curd. This one deliciousness is enough to mesmerize you and everyone around you while you drown in its rich flavour. What adds the icing to the cake is the sweet corn which is one of the favourite ingredients of all the fitness freaks. It takes care of your health while simultaneously giving you a taste of your life. Go on and indulge in this special recipe along with your friends and family members. A go-to dish for almost all the events and special occasions such as kitty party, anniversary, potlucks, birthday parties, game nights and the list goes endless. Sweep in all the golden compliments and praises while you go on and enchant every single taste bud with this amazing delicacy. Head to your nearest grocery store and get a

hold of these ingredients and you are all set to rock the kitchen. (Recipe: Chef Ananya Banerjee)

Ingredients of Chinese Style Corn Curd

- ❖ 400 gm defrosted frozen sweet corn
- ❖ 1/2 teaspoon white pepper powder
- ❖ refined oil as required
- ❖ 1 cup corn flour
- ❖ 1 stalk chopped spring onions
- ❖ salt as required

How to make Chinese Style Corn Curd

❖ Step 1 Prepare the sweet corn mixture and cook for 5 minutes

To prepare this delicious snack, preheat a pan. While the pan is being heated, take a mixing bowl and combine together sweet corn, cornflour, salt and white pepper powder. Mix and add all these ingredients into the heated pan. Cook on high heat for 5 minutes or so until the mixture thickens. Mix the spring onions into the cooked mixture and remove from heat.

❖ Step 2 Transfer the amalgamation to a plate and let it cool

Next, grease a plate or a barfi tray and drizzle some cornflour on it. Then put the sweet corn mixture on the plate and even the surface out. Allow it to cool down naturally.

❖ Step 3 Cut the mixture into square and deep fry the pieces

Cut the mixture into a square shape and sprinkle the pieces with some cornflour. Heat some refined oil in a wok and deep fry the pieces until they turn golden brown in colour. You are ready to enjoy this lip-smacking snack.