

Corn & Basil Fingers Recipe



- Total Time 35m
- Prep Time 15 m
- Calories 104

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Corn & Basil Fingers is a Continental recipe. It is made using cheese, American corn and fresh basil. A perfect dish to have with tea/coffee, this snack recipe is a must try for special occasions and festivals.

Ingredients of Corn & Basil Fingers

- ❖ 1 cup steamed American corn kernels
- ❖ 2 slices bread- brown
- ❖ 1 tablespoon chopped tomato
- ❖ 1/2 teaspoon salt
- ❖ 1 teaspoon sesame seeds

- ❖ 1 tablespoon boiled,mashed potato
- ❖ 1/2 teaspoon chopped basil
- ❖ 1 small chopped green chilli
- ❖ 1 teaspoon cheese- goat cheese

How to make Corn & Basil Fingers

❖ **Step 1**

Firstly, toast the bread slices from one side until it turns crisp. Then, take boiled American corns, crush half of the quantity and mix the crushed and uncrushed corns well.

❖ **Step 2**

Combine corns, mashed potato, basil, tomato, green chilli and salt in a bowl and mix them well. Add salt to taste.

❖ **Step 3**

Spread the mixture on the untoasted side of the bread slices. Now, mix cheese and white sesame seeds and sprinkle on top of bread slice that has mixture on it.

❖ **Step 4**

Place bread slices in hot salamander and cook until the cheese melts. When cooked take them out and cut into desired size and serve hot.