

Fried Corn Patty Recipe



- Total Time 30m
- Prep Time 10 m
- Calories 990

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If you are throwing a party, but are confused about the menu, do not worry, we have a snack for you and your friends to indulge in. Try out this easy Fried Corn Patty recipe, which will make for a perfect appetizer to spruce up your party! Prepared with amazingly delicious sweet corn, cornflour, carrots, milk, cheese and a host of other ingredients, this dish will impress everyone with its unique taste. Did you know that sweet corn is amazingly healthy for your health, apart from being just superbly tasty? The insoluble fiber present in sweet corn can promote the growth of good bacteria in the digestive tract, thereby improving the health of your gut and ease digestion. Be it a kitty party, birthday party, potluck, game night, date, anniversary parties or even a small family reunion, this scrumptious recipe will be hit in every occasion and special events. Capture the hearts of all your loved ones by preparing this easy fried corn patty recipe, by just following a few simple steps and accurate measurements you can nail this easy dish. So what are you

waiting for ? Grab some of the most common ingredients from your nearest grocery store and prepare a feast for all your lovely friends and family members. Bon appetit!

(Recipe: Chef Ajay Thakur, Hitchki)

Ingredients of Fried Corn Patty

- ❖ 1 kilograms cream style sweet corn
- ❖ 150 gm sugar
- ❖ 200 gm grated carrot
- ❖ 0 salt as required
- ❖ 1 kilograms panko breadcrumbs
- ❖ 0 refined oil as required
- ❖ 1 kilograms American corn kernels
- ❖ 2 litre milk
- ❖ 250 gm cheese cubes
- ❖ 300 gm corn flour
- ❖ 200 gm all purpose flour
- ❖ 150 ml water

How to make Fried Corn Patty

❖ Step 1 Prepare the mixture for fried corns

To start preparing this amazing recipe, take a blender and blend sweet corn kernels to get the chunks of corn. Add sweet corn cream, cheese, water, sugar, milk, salt and carrot to the blender and again the blend the entire mixture.

❖ Step 2 Cook the mixture over medium heat until it thickens

Next, preheat some refined oil in a skillet. Once the oil is hot enough, transfer the mixture to the skillet and cook on a medium flame. Add corn flour and let the entire amalgamation cook over a medium flame until it thickens.

❖ **Step 3 Spread the corn mixture cake on a tray and cut it into patty**

Grease a tray or a plate with a little bit of oil and spread the cooked mixture onto it. Even out the surface with the help of a spatula and let the mixture cool down. Cut the mixture cake into small cubes of 1 inch each.

❖ **Step 4 Prepare a batter of maida and cornflour for immersing the patty**

Take a large mixing bowl and prepare a batter out of maida and corn flour using an appropriate amount of water. Stir the batter well so as to get a proper pouring consistency. Now, take a heavy bottomed frying pan and heat refined oil for deep frying.

❖ **Step 5 Deep fry the sweet corn patty and enjoy**

Now take a patty from the sweet corn mixture, immerse it into the batter, coat it with panko breadcrumbs and carefully drop the patty into the oil for frying. Fry the patty over a medium heat until it turns golden brown in colour. Repeat the same with other patties as well. Enjoy the freshly fried corns with hot and sweet chilli sauce or any dip that you like.