

# Potato and Corn Balls Recipe



- Total Time 25m
- Prep Time 10 m

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## Ingredients of Potato and Corn Balls

- ❖ 1 large potato
- ❖ 1/2 cup parmesan cheese powder
- ❖ 1/2 teaspoon basil
- ❖ 4 teaspoon all purpose flour
- ❖ 1 cup corn
- ❖ 1/2 teaspoon black pepper
- ❖ 1/2 teaspoon garlic paste
- ❖ 1 cup vegetable oil

## **For Garnishing**

- ❖ 1/2 teaspoon oregano
- ❖ 0 salt as required

## How to make Potato and Corn Balls

### ❖ Step 1

To prepare Potato and Corn Balls, take one large potato and one cup corn and boil them in water separately. In a medium sized bowl, mash the boiled corn and potatoes. Grate the processed cheese and add it to the mashed corn and potatoes along with black pepper, garlic paste and salt. Mix well.

### ❖ Step 2

Add dried basil, all purpose flour and dried oregano to the mixture above.

### ❖ Step 3

Make small sized balls from the mashed mixture of corn and potatoes. Heat oil in a medium sized pan, and fry the corn balls on medium flame till they turn golden brown. Remove the corn balls from the pan and place them on tissue paper to soak excess oil.

### ❖ Step 4

Serve hot with tomato ketchup.