



Babycorn fritters

Tell the story of the recipe...

Ingredients

How many servings?

3 **tbsp** Gram flour

1.5 **tbsp** Rice flour

1.5 **cup** Baby corn - chopped

1 **tsp** Garam masala

1 **tsp** Coriander powder

Salt

Chat masala

Rock salt

1 **cup** water

Mustard oil for frying

Steps

How long to cook?

- 1 In a bowl add gram flour and rice flour. Pour some water & mix it thoroughly to prepare dropping consistency batter
- 2 Add salt to taste, garam masala & coriander powder to this batter.
- 3 In a shallow pan, add mustard oil & put it on stove. Wait till oil is hot.
- 4 Dip chopped babycorn in batter to wrap it from all sides & put it in oil to fry.
- 5 Fry till golden brown & take out.
- 6 Sprinkle some rock salt & chat masala on

