



Posted on 16 October 2012
by Anjana Chaturvedi

Sweet Corn Croquettes

Ingredients

Corn kernels – 1 cup
Boiled rice – 1 cup *
Fine vermicelli – 1/2 cup **
Refined flour – 2 tbs
Butter – 1 tbs
Milk – 3/4 cup
Black pepper – 1/2 tsp
Oregano – 1/2 t.s
Salt – 1/2 tsp
Nutmeg – a pinch
Bread Crumbs – 1 tbs***
Fresh Coriander – 3 tbs
Fresh Red Chilli – 2
Oil – to fry

*You may substitute boiled rice with boiled and grated potatoes.

**You may substitute vermicelli with semolina, to roll the croquettes. If the mixture is too dry, then dip in thin cornflour slurry before rolling in vermicelli.

***You may substitute bread crumbs with 1 tbs of semolina.

Preparation

- 1 Pressure cook corn for 2 whistles or microwave on High setting for 2 minutes, drain the water and crush coarsely in the mixer without adding any water.
- 2 Heat butter in a pan, add flour and sauté till a buttery aroma starts coming.
- 3 Now add warm milk in it and stir to mix well.
- 4 Add the crushed corn to it and switch off the stove.
- 5 Add boiled rice, bread crumbs, chopped red chillies (or green chillies), fresh coriander and all the spices and mix well.
- 6 Spread crushed vermicelli in a plate.
- 7 Grease your hands and take a small portion from the mixture and shape into cylinder or any shape of your choice.
- 8 Now roll the croquettes into the vermicelli.
- 9 Heat oil in a pan and deep fry croquettes on medium heat.
- 10 Drain on a tissue paper and serve hot.

Cooks Note

Spicy vermicelli coated rice and corn croquettes. Serving suggestions: Serve with tomato ketchup and mint chutney.

<http://maayeka.blogspot.com> [6]