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Sweet Corn Croquettes

Ingredients

Corn kernels - 1 cup
Boiled rice - 1 cup *
Fine vermicilli - 1/2 cup **
Refined flour - 2 tbls
Butter - 1 tbls
Milk - 3/4 cup
Black pepper - 1/2 tsp
Oregano-1/2 t.s
Salt - 1/2 tsp
Nutmeg - a pinch
Bread Crumbs - 1 tbls***
Fresh Coriander - 3 tbls
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 slury before rolling in vermicilli.
***You may substitute bread crumbs with 1 tblsp of semolina.

Preparation

1. Pressure cook corn for 2 whistles or microwave on High setting for 2 minutes, drain the water and crush coarsly in the mixer with out adding any water.
2. Heat butter in a pan ,add flour and saute till a buttery aroma starts coming.
3. Now add warm milk in it and stir to mix well.
4. Add the cushed 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 vermicilli 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 vermicilli.
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.

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