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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 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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