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Schezwan Baby Corns



Ingredients

Baby corns - 14
Red chili powder - 2 tbsp
White vinegar - 1 1/2 tbsp
Capsicum juliennes - 1/2 cup
Grated ginger - 1 tsp
Schezwan sauce - 50g
Tomato ketchup - 2 tbsp
Pepper powder - 1/2 tsp
Salt - 3/4 tsp
Corn flour - 100g
Refined flour - 1 1/2 tsp
Water - 1/4 cup

Preparation

- 1 Boil 3 glasses of water in a pan with a pinch of salt and par boil baby corns in it, drain and keep aside.
- 2 To make red chili paste - in a bowl add 2 tbsp chili powder + vinegar + pinch of salt, mix well and make a thick paste
- 3 Slit the baby corns from the center and stuff with this chili paste (use half chili paste here)
- 4 In a bowl take cornflour, refined flour, salt and the remaining 1 tbsp chili paste, add just enough water and make a thick batter - mix well.
- 5 Dip the baby corns in corn flour batter and deep fry in hot oil on medium heat.
- 6 Fry till golden in colour, drain and keep aside.
- 7 Heat 2 tbsp oil in a pan, add grated ginger and capsicum juliennes.
- 8 Saute for few seconds, then add the schezwan sauce (recipe below) and 1/4 cup water.
- 9 Add tomato ketchup, salt and pepper powder.
- 10 Mix and let it cook till it thickens.
- 11 Now add fried baby corns, stir and mix.
- 12 Serve hot .

13 SCHEZWAN SAUCE

14 Kashmiri red chillies - 12

15 Chopped ginger - 1 tbsp

16 White vinegar - 2 tsp

17 Soya sauce - 1 tsp

18 Salt - 1 tsp

19 Sugar - 1/2 tsp

20 Oil - 2 1/2 tbsp

21 Corn starch - 1 tbsp

22 Tomato ketchup - 1 1/2 tbsp

23 Water - 1 tbsp

24 Procedure:

25 Break the red chillies in small pieces and soak them in 3/4 cup of warm water for 30 minutes.

26 Grind to make a smooth paste along with the water.

27 Heat oil in a pan and add chopped ginger and saute for few seconds.

28 Now add the chili paste and salt ,and saute till it become thick.

29 Mix cornflour with 1 tbsp of water and add this slury in the chili paste along with all the remaining ingredients.

30 Now cook on low flame till it thickens.

31 Remove from the flame and keep refrigerated.

Cooks Note

Crispy baby corns stir fried in a hot and tangy sauce.

You can use kashmiri chili powder or any other chili powder - depends on how much hot you want it to make.

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