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## Sweet Corn and Capsicum Cutlet



## Ingredients

1 cup sweet corn  
2 potatoes boiled  
1/2 cup finely chopped capsicum  
2 tbsp chopped coriander leaves  
Breadcrumbs made from 4 slices  
2-3 tbsp oil  
2 tbsp flour  
1/4 tsp black pepper powder  
Salt as per taste  
1/2" ginger grated  
2 green chillies chopped

## Preparation

- 1 Grind the sweetcorn in a mixer to form a coarse paste. Peel the potatoes and mash them.
- 2 In a bowl put sweetcorn paste, potatoes, capsicum, green chillies, salt, grated ginger, green coriander leaves, half of breadcrumbs and mix well.
- 3 Take flour in a bowl, put little water (4-6 tbsp water at a time) black pepper, salt and mix well to remove all lumps and make a thin batter.
- 4 Make lemon size balls from the sweetcorn mixture, flatten them, dip them in flour batter, roll them in breadcrumbs and keep aside.

## Cooks Note

<http://www.baawarchikhana.blogspot.ae> [6]

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