Posted on 26 May 2014

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Sweet corn and capsicum cutlet

Ingredients

1 cup sweetcorn
2pc potatoes, boiled
1/2 cup capsicum, finely chopped
2 tbsp coriander leaves, chopped
Breadcrumbs made from 4 slices
2-3 tbsp oil
2 tbsp flour
1/4 tsp black pepper, powdered
Salt as per taste
1/2 inch ginger, grated
2 green chilies, 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.
5. Heat oil in a wok and fry cutlets in hot oil until they turn brown from both sides.