

# Peanut Corn Rolls

**Made with:** Vegit Aloo Mash Mix

## Ingredients

- 3/4 cup frozen corn.
- 1 cup vegit aloo mash.
- ¾ cup water.
- 1 tsp red chilli powder.
- 2 tsp soya sauce.
- 1 tbsp chopped coriander leaves.
- ¾ tsp salt or to taste.
- 2 tbsp lemon juice.
- 4 tbsp cornflour.
- ½ tsp baking powder.

## Method of Preparation

- Put all the ingredients in a mixer except vegit aloo mash, cornflour and baking powder. Grind to a fine paste. Remove from mixer to a bowl.
- Mix vegit aloo mash, cornflour and baking powder to the above paste.
- Shape into rolls & deep fry 1-2 rolls at a time till golden. Serve.