

CRISPY CHATPATI CORN TIKKIYAN

Preparation time: 5 mins

Cooking time: 15 mins

Serves: 3-4

INGREDIENTS:

- 100 gms corn Star mix
- 1 tbsp coarsely crushed coriander seeds
- 2 tsps dry red chilli flakes
- Batter mix
- Bread crumbs
- oil for cooking

METHOD:

1. Combine the corn star mix, coriander seeds, dry red chilli flakes, bread crumbs and half the batter mix with 150 ml water and leave aside for 1 minute
2. Meanwhile heat oil in a kadhai
3. Take teaspoonfuls of the mix and flatten them using your fingers
4. Deep fry in hot oil till crisp. Serve hot
5. Makes a great tea time crunchy snack