

*"Tastier with your touch  
from iftar to suhoor .."*



*Crispy fried corn*

#### INGREDIENTS:

- 2 cans of California Garden Sweet corn, rinsed and drained
- 4 tbsp Corn flour
- 1 tsp Salt
- 1 tsp paprika
- Vegetable Oil, for frying

#### For Serving:

- 1 bunch fresh coriander, finely chopped
- 1 Lemon, juice

#### PREPARATION:

- In a large bowl, add sweet corn, corn flour, paprika, salt. Mix all ingredients well, till sweet corn is coated and the corn doesn't look powdery.
- Heat vegetable oil to 160C, then reduce heat to medium low.
- Add the sweetcorn to fry. Spread with a ladle. Fry for about 3 minutes
- Then fry for 1 to 2 more minutes on high heat. Remove from heat on paper towel.
- Mix the corn with freshly chopped coriander and some lemon juice, adding some more paprika or chili powder if you like it spicy



Serving size  
4-6 across



Preparation Time  
50 Min

