



ROASTED CORN

Who does not enjoy biting into a crunchy cob of corn, roasted on an open fire and drizzled with butter and spices! A squeeze of lemon is must to boost the flavour of this yummy snack, as it helps to highlight the salty and spicy notes well, along with the subtle sweetness of the corn itself.

Ingredients

- 2 sweet corn cobs
- 1 tsp chilli powder
- ½ tsp salt
- 1 tbsp melted butter
- 1 lemon, cut into halves and deseeded

Method

Combine the chilli powder and salt in a small bowl and mix well. Roast the corn cob over an open flame, till black spots appear on all the sides. Once roasted, brush ½ tablespoon of melted butter evenly over it. Take half of the lemon, dip in the chilli-salt mixture and rub it all over the roasted corn cob, while squeezing the lemon lightly. Serve immediately.

EGG PAKORA

Ingredients

- 4 boiled eggs, cut into half
- ½ cup chickpea flour
- 1 tsp corn flour
- 1 tsp red chilli powder
- Pinch of turmeric powder
- ½ tsp ginger-garlic paste
- ¼ tsp cooking soda
- Salt to taste

Oil for deep fry

Method

In a bowl, add chickpea flour, corn flour, chilli powder, turmeric powder, ginger-garlic paste, cooking soda and salt. Mix all of them together. Make a thick batter by adding a little water. Heat oil in a pan. Now dip each egg piece in the batter and deep fry until golden brown on a medium flame. Serve hot with chutney or sauce.

CHICKEN CHEESE BALL

Ingredients

- 1 cup chicken mince
- 10 pieces mozzarella cheese, cut into cubes

- 3 tbsp chopped onion
- 2 tbsp all-purpose flour
- 1 tsp ginger paste
- ½ tsp garlic paste
- ½ tsp black pepper powder
- 1 tbsp soy sauce
- 1 tbsp chilli sauce
- 2 eggs
- Bread crumbs, as required
- Salt, to taste
- Oil, for deep fry

Method

In a bowl, mix chicken mince with onion, flour, ginger-garlic paste, sauce, black pepper powder, salt and egg yolk. Divide the mixture into equal sized round balls and press them lightly. Cut the mozzarella cheese into cubes. Take one ball and add one cube of cheese in the centre of the chicken and close all the corners and make a ball shape. Coat the balls with egg white and then coat with bread crumbs. Heat oil in a pan. Fry the ball until golden brown. Serve hot with tea or coffee.

PRAWN CUTLET

Ingredients

- 1 cup prawn
- 2 slices bread
- 1 large onion, chopped
- 2 green chillies, chopped
- ½ tsp garlic paste
- ½ tsp ginger paste
- ½ tsp coriander powder
- ½ tsp turmeric powder
- Salt, to taste



Tea time nibbles

Nothing quite sums up monsoon better than a plate of steaming pakoras as snacks, along with a hot cup of tea. When it's raining outside, your heart definitely wants just two things, romance and delicious, mouth-watering food. In order to calm your craving of food, I want to list a few food items that are synonymous with the monsoon season. So, enjoy this monsoon with these delicious delicacies.



- 1 tbsp lemon juice
- 2 tbsp flour
- 1 beaten egg
- ½ cup bread crumbs
- Few sprigs of fresh coriander leaves
- Oil, for frying

Method

Shell, de-vein and wash the prawns thoroughly. Soak the bread in cold water for five minutes, squeeze out the water, and blend in food processor with the prawns until smooth. Take out from blender, and add onion, ginger-garlic paste, coriander powder, turmeric powder, lemon juice, coriander leaves and salt. Mix well and divide the mixture into 10 equal portions and shape into cutlets.

Dust them on flour, then dip in beaten egg and roll in bread crumbs.

