

## Corn Burgher

Written by W.J.Pais

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### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	6	Nos	Corn Cobs	
	6	Nos	Buns, (Bread)	
	100	Grams	Tomatoes	
	100	Grams	Cheese	
	1	Teaspoon	Chilly Paste (green)	
	1	Teaspoon	Chilly Powder, Red	
	100	Grams	Paneer (Indian home made cheese)	
		As Required	Salt	to taste

### Method

1. Divide each corn cob into half and boil in a pressure cooker.
2. Grate boiled corn and mix paneer and cheese.
3. Mix well; warm the oil in a frying pan. Saute green chili paste.
4. Add chopped tomatoes and cook for 5 minutes.
5. Add corn mixture, salt, red chili and mix well.
6. Cut the bun bread into two slices and spread the corn mixture between them.
7. Bake for 5 minutes in the oven.