

Corn Pancakes

Written by W.J.Pais

Ingredients

Quantity:	Measure:	Ingredients:	Description:
6	Grams	Corn Cobs	
2	Teacup	Flour, Maida - (Refined)	
100	Grams	Cauliflower	
100	Grams	Green Peas	
2	Tablespoon	Cooking Oil	
	As Required	Salt	to taste
10	Tablespoon	Ghee	
4	Teacup	Cheese	
1	Teaspoon	Chilly Paste (green)	
1/4	Teacup	Coriander Leaves (Kothmeer)	

Method

1. Add water to the all-purpose flour and make a thick batter.
2. Add salt. Cover and keep aside for ½ hour.
3. Make 15-20 pancakes on a griddle using clarified butter (ghee) as required.
4. Boil corn, cauliflower and green peas in pressure cooker.
5. Melt clarified butter (ghee) in a pan.
6. Stir fry the boiled vegetables, chilli paste and coriander leaves (dhania).
7. Serve pancake in a plate covered with the chutney, corn curry and cheese.