

Recipe Name: Corn Cheese Balls Recipe

Diet Type:

Course: Appetizer

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup Cheese - grated	2
• 1 Potato (Aloo) - boiled and mashed	
• 1/2 cup Corn Kernels - boiled	
• 3 tablespoon Green Bell Pepper (Capsicum) - finely chopped	
• Coriander (Dhania) Leaves - chopped	
• 1 tablespoon Red Chilli flakes	
• 1/2 tablespoon Dried oregano	
• 1/2 tablespoon Black pepper powder	
• 1/8 tablespoon Garlic	
• 1-1/2 tablespoon Corn flour	
• Salt - to taste	
• 2 tablespoons All Purpose Flour (Maida)	
• 1 cup Whole Wheat Bread crumbs	
• Sunflower Oil - as required for deep frying	

Preparation

- To prepare Corn Cheese Balls Recipe, get all the ingredients handy- grate the cheese, boil veggies and mash boiled potatoes.
- Apply a little oil on your palm and make about 1/2 inches balls from the mixture.
- In a bowl, add all-purpose flour and water and mix them to get pouring consistency batter.
- In a kadai, heat enough oil to deep fry.
- Roll the cheese balls in plain flour, dip them in all-purpose flour batter and then in bread crumbs.
- Repeat the same process to coat all corn and cheese balls in a similar way.



- Deep fry coated cheese balls on a medium flame.
- Serve Corn Cheese Balls Recipe hot with dips like Cottage Cheese Dip, Tzatziki or Peanut Chilli Dipping Sauce.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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