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## Crispy Chilli Baby Corn by

### Ingredients

Fresh Baby Corns  
Plain Flour  
Corn Flour  
Water to Boil  
Oil to deep fry

Sunflower Oil ( Light)  
Fresh Ginger Chopped  
Garlic Chopped  
Red Onion Chopped  
Celery Chopped  
Chinese Parsley Chopped  
Totato Sauce  
Salt  
White Pepper  
Sugar  
Light Soya Sauce



500 gm  
100 gm  
200 gm  
  
2 Tbsp  
1 Tbsp  
1.5 Tbsp  
3 tbsp  
1 tbsp  
3 tbsp  
2 tbsp  
1 tsp  
1/2 tsp  
1/2 tsp  
1/2 tsp

### Method

Cut each baby corn into three pieces.  
Blanch the baby corn pieces in boiling water for 30 secs and drain them out. Let it cool.  
Dust the baby corn in plain flour and corn flour.  
Deep fry them on a very high heat to make it crisp on the top.

Heat 2 tbsp oil in Chinese Wok  
Fry the chopped ginger and garlic for 30 secs.  
Add the chopped onion and fry for 1 min.  
Add the rest of ingredients one by one except the light soya sauce.  
Mix them and toss them on high heat for 30 secs.  
Add the crisp fried baby corn and toss it well with light soya sauce  
Serve garnishes with chopped spring onion.