

TRANSPARENCY



# CITRUS PUNCH

## APPLICATION



Marinade



Mayo



Sprinkler



\*Dosage 5% -6%

**VKL**  
Seasonings & Flavours

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## CRISPY CORN



PREP. TIME

**5 minutes**

without marination time



COOKING TIME

**10 minutes**



SERVING

**2 portions**

### Ingredients

- 1 cup American Corn Kernels
- 1/4 Cup Corn Flour
- 1/2 cup Refined Flour
- 4 tbsp **Citrus Punch Seasoning**
- Oil for frying

### Instructions

- 01 Marinate the corn kernels with 1/3rd Citrus Punch Seasoning and few drops of oil.
- 02 Mix the corn flour and refined flour together.
- 03 Coat the marinated corn in flour mix and then dip in water for 5 seconds.
- 04 Coat again in the flour mix.
- 05 Heat oil and drop the coated corn in the hot oil until they are all browned and crispy.
- 06 Once fried, remove and toss in the Citrus Punch Seasoning.