

Chicken Pakora

Golden Chicken Nuggets



Ingredients

5 chicken thigh fillets,
trimmed & chopped into
bite size pieces

2 cloves garlic

3cm piece fresh ginger,
chopped roughly

2 green chillies, chopped

Juice from ½ lemon

1 tsp salt

2 tsp garam masala

1 tsp cumin seeds (crushed)

1 tsp red chilli powder

2 tsp dried fenugreek leaves
(kasoori methi)

100g gram flour

Handful of coriander,
chopped

Water (if required)

Rapeseed oil for deep frying

Method

- 01** Place the garlic, ginger, green chillies, lemon juice, garam masala, cumin seeds, chilli powder, dried fenugreek leaves into a pestle and mortar and blend to a rough paste.
- 02** Place chicken in a bowl and add the paste, mix to marinade and leave for at least 20 minutes - the longer the better.
- 03** Heat up the oil in a karahi or wok to a medium heat
- 04** Into the marinated chicken sprinkle in the freshly chopped coriander and then sieve in the gram flour. Mix together using your hand.
- 05** Add a small amount of water if required to ensure the chicken is coated in a thick batter.
- 06** Test your oil is hot enough by dropping in a little batter into the oil. If it browns and rises immediately then it is ready. Very carefully place the pieces of chicken into the oil one at a time and fry until crisp and golden brown.
- 07** Using a slotted spoon move the pakora around, be careful not to overcrowd the karahi.
- 08** Once golden brown and crisp remove from the oil and set on some kitchen paper.

Served with

Delicious served with some imlee or mint chutney

More on this recipe

<http://www.harighotra.co.uk/chicken-pakora-recipe>