

Vegetable Pakora

Golden Potato and Onion Bites



Ingredients

100g gram flour, sieved
1 medium onion
3 medium potatoes
1 tsp of salt
2 tsp of garam masala
1 tsp of turmeric
2 chillies, finely chopped
1 tbsp ginger, grated (optional)
Handful of coriander, chopped
2 tsp of dried fenugreek leaves
1 tsp of cumin seeds
½ tsp of red chilli powder
Water
Oil for deep frying

Method

- 01** Heat up the oil in a karahi or wok to a medium heat.
- 02** Slice the onion lengthways very thinly and place in a bowl.
- 03** Peel and grate (or very finely chop) the potatoes into the same bowl. You can also use aubergines and cauliflower - chop into very small pieces.
- 04** Sprinkle all the dry spices and freshly chopped coriander, chillies and ginger into the bowl and then sieve in the gram flour - mix together using your hand.
- 05** Add a small amount of water a little at a time to create a thick batter that coats all the vegetables. Squeeze the mixture through your fingers to ensure all the spices mix through. Do not leave the batter and vegetable mixture for too long before cooking.
- 06** Test your oil is hot enough by dropping a little batter into the oil. If it browns and rises immediately then it is ready. Very carefully drop in spoonfuls of the mixture into the oil and fry until 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 when served as a starter or a nibble with imlee which is a tamarind based chutney. My children love these with just some plain old tomato ketchup to dunk into.



More on this recipe

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