

Onion Bhajis

A delightful classic!



Ingredients

- 3 large onion
- 1 tbsp minced ginger
- 1 green chilli, finely chopped
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tbsp dried coriander leaf
- 1 tsp chilli flakes
- 1 tsp ground fenugreek
- 1 tsp salt
- 2 cloves crushed garlic
- 140g gram flour
- 1 tbsp cornflour
- ½ tsp bicarbonate of soda
- 135 ml water
- 1 tbsp freshly chopped coriander
- sweet chilli sauce for dipping

Method

1. Finely slice the onions
2. Place the onion in a bowl and add the spices, gram flour, cornflour and bicarbonate of soda. Mix together to coat the onion.
3. Add water a splash at a time and mix. Keep going until you have a thick batter on the onions.
4. Take a rounded spoonful of the batter, place in your hands and squash it together to compact it a little, then place back on the spoon and lower into a pan of hot oil.
5. Repeat, until you have 4-5 bhajis in the pan.
6. Fry for 3-4 minutes, until golden. You'll need to turn them over once so they cook evenly.
7. Serve with sweet chilli dipping sauce

Fun fact!

Gram flour is made from ground chickpeas, and is naturally gluten free!
(please always check the labels on your specific ingredients!)



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