



ONION BHAJIS

Prep: 30mins – Makes 15 – Easy

120g chickpea (gram) flour
¼ tsp cumin seeds
¼ tsp turmeric
½ tsp chili flakes
½ tsp salt
4 tbsp yoghurt
1 garlic clove
1 ½ tsp grated fresh ginger
3 tbsp coriander leaves, chopped
2 onions
sunflower oil, for frying
mango chutney, to serve

1. Put the chickpea flour into a bowl. Add the cumin seeds, turmeric, chili flakes and salt and mix.
2. Add the yoghurt and 8 tbsp water and mix into a smooth batter.
3. Peel and crush the garlic and add to the batter with the grated ginger and chopped coriander leaves, mix.
4. Peel and halve the onions. Cut into fine slices and add to the batter, turning it until all the onion slices are coated in batter.
5. Cover the bottom of a frying pan with sunflower oil and heat the oil. Put a few heaped tablespoons of the bhaji mixture into the frying pan, patting them down to create individual flat bhajis. Fry on each side for 1 – 1 ½ minutes, then drain on a plate with a piece of kitchen paper.
6. Sprinkle with sea salt flakes before serving, and serve with mango chutney.

TIPS:

- You can freeze the fritters and reheat them in a hot oven.
- You can make bhajis with any other vegetables, just replace the onions with slices of aubergine, broccoli, cauliflower or mushrooms

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