

Onion Bhaji

Serves 8

- 4 medium onions
- 250g gram flour
- 2 teaspoon salt
- 2 tablespoon mint sauce
- 2 teaspoon garam masala
- 2 teaspoon fresh coriander, finely chopped
- ½ teaspoon bicarbonate of soda



- Finely slice the onions.
- Sift the gram flour into a large bowl. Add the salt, mint sauce, garam masala, fresh coriander and bicarbonate of soda. Stir together.
- Add enough cold water to make a stiff batter.
- Mix in the sliced onions and leave for 20 minutes. The batter will become runnier. If the batter is still too thick, add a little water to loosen.
- In a large saucepan add enough vegetable oil to fill the pan up to 1 inch deep. Take care not to walk away from the saucepan while on as vegetable oil can catch fire. Turn onto a high heat. Test with a little bit of the mixture, it should sizzle. Turn down to a medium heat and add spoonful's of the mixture into the oil. When brown on one side, turn over and brown on the other side. Take out of the oil with a slotted spoon and drain on kitchen roll.
- Do this in advance of eating. Reheat in an oven or re fry in the leftover oil.
- Cooking the onion bhajis in a deep fat fryer will flavour the vegetable oil and everything else cooked in the oil. Save this oil to fry other strong flavoured foods.