



Bhajia

MIXED VEGETABLES PAKORAS

TIME
30 minutes

YIELD
40 tasty little
snacks

GLUTEN-FREE
& VEGETARIAN

These (always gluten-free) treats are easy to make when unexpected guests arrive. This recipe calls for potato, spinach and onion, but Japanese eggplant, bell peppers, or diced zucchini may be added or substituted.

TIPS: Sifting the chana flour will produce a smoother batter. Noorbanu usually cooks these outside when the weather is good so the deep-frying odours don't linger inside her home.

ALLERGY NOTE: For legume allergies, substitute an equal amount of corn flour for the chana flour.

2 cups chana flour, sifted into a bowl

¾ cup water

1 Tablespoon finely cut coriander leaves

¼ teaspoon turmeric

1 teaspoon ground cumin

1 teaspoon Garlic Paste (page 42)

1 teaspoon Ginger Paste (page 43)

1 teaspoon Green Chilli Paste (page 44)
or Sambal Oelek

1 teaspoon coarsely ground black pepper

1 teaspoon salt

½ teaspoon ajwan (*omum*) seeds, optional

1 onion, divided in 2
lengthwise and thinly sliced

2 potatoes quartered and
thinly sliced

1½ cups finely chopped spinach

5 whole hot chillies—jalapeño or
Serranos—cut a slit in
their sides

¾ teaspoon baking powder

Oil for deep-frying

- ① Whisk the chana flour and water to form a thick pancake-like batter.
- ② Stir in the coriander leaves, turmeric, cumin, garlic, ginger and chilli pastes, black pepper, salt and *ajwan* (if desired) and set aside for a few minutes.
- ③ Stir in the onion slices, potatoes, spinach and whole hot chillies—adjusting the moisture with a few additional drops of water so the mixture still has the consistency of a thick cake batter.
- ③ Stir in the baking powder just before you are ready to start frying.
- ④ Heat the oil in a wok or deep-fryer set to 375°F.
TIP: If you don't have a thermometer, it is ready when a drop of water sizzles immediately when splashed in the oil.
- ⑤ Add 1 Tablespoon of the hot deep-fryer oil to the *bhajias* batter and mix thoroughly but gently just before frying the mixture by the dropped Tablespoon.
- ⑥ Fry 8 to 10 *bhajias* at a time and cook until golden brown. Drain on a paper towel-lined baking tray.
- ⑦ Enjoy hot with Tomato Chutney (page 115) and Ambli Ni Chutney (page 104).



LEFT SIDE OF PLATE: BHAJIA, SEE PAGE 67
RIGHT SIDE OF PLATE: WADA, SEE PAGE 91