
Onion Bhajis

Instructions

Mix all dried ingredients. Add the water to make a smooth, thick batter, but not so thick you can't stir it. Add the lemon juice and beat well. If it's too thick, add a little more water. Set the batter aside and leave to stand for about 30 minutes. Beat again.

Meanwhile, cut the onions in half lengthways, and then slice thinly. Separate the slices into half rings and mix into the batter. Heat the oil in a deep, wide pan, until a drop of batter rises sizzling slightly to the top.

Take a heaped dessertspoon of the mixture and drop into the hot oil. A normal sauté pan will hold about four at a time. Cook on a medium heat so that they sizzle, but don't cook too quickly - they need to be cooked through. Turn after a minute or two. They should be golden brown.

Remove from the pan and drain on kitchen paper. Continue with the rest. This amount of mixture makes about 10 bhajis.

When you are ready to eat, heat the oil again until very hot, and drop the cooked bhajis back in the pan for about 30 seconds. They should brown very quickly. Turn the bhajis and cook the other side. Remove, and serve immediately.

NOTE: The same batter can be used to make pakoras from cauliflower florets, potato slices, green pepper sliced into rings, or even aubergines for a vegetarian meal.

I started to make these when we moved to Italy and realised that I was never going to be able to buy them. And these are so much nicer than bought ones!

Ingredients

2 onions
120 gm chick pea flour (Baisen flour)
1 pinch baking powder
1 tsp salt
85 ml water
half juice only lemon
1.5 tsp garam marsala
0.5 tsp turmeric
1 clove, crushed garlic
for deep frying peanut oil