

PAKORAS

Ingredients

1 ¼ cup chick pea flour, sifted
2 tsps ghee or clarified butter
9 tbsp cold water, as needed
¼ tsp baking powder, optional
1 tsp salt
2 tsp coriander powder
1 tsp garam masala powder
¼ tsp cayenne pepper
½ tsp turmeric
1 tbsp lemon juice

Method:

- ❖ Combine the flour, melted ghee, lemon juice, spices & salt in a bowl & mix together well.
- ❖ Add 5 tbsp of cold water slowly, beating it until the mixture is smooth & free of lumps. Slowly add 3 tbsp water and continue to beat until well mixed. Check the consistency, it should resemble the consistency of heavy cream & easily coat a spoon. If it does not, add more water, till it does.
- ❖ Cover the batter and set aside for 10 to 15 minutes to let it settle.
- ❖ Beat again for a couple of minutes to lighten the batter. Stir in the baking powder at this point if you want a cake like crust.
- ❖ For pakoras, choose a selection of your favorite vegetables: cauliflower florets, eggplant cut into ¼ “ rounds potatoes or yams cut into 1/8-inch rounds bell peppers, sliced ¼” thick zucchini, cut on the diagonal, ¼ “ thick asparagus tips, blanched & dried.
- ❖ Heat 3 inches of ghee in a wok or deep skillet till hot. Dip your vegetables in the batter & one by one slip them into the hot oil. Fry until the pakoras are golden brown on all sides. Remove & drain on paper towels. Serve immediately