



COOKING PASSION SINCE 1877

## ONION AND POTATO PAKORA



8 Pieces

### INGREDIENTS

1 large red onion, roughly chopped  
2 potatoes, cut into small ½ cm pieces  
40 gr fresh coriander leaves, finely chopped  
1 small green chilli, finely chopped  
300 gr gram **flour**  
1 tsp carom seeds  
1 tsp salt  
1 tsp chilli powder  
300 ml water  
Sunflower oil to deep fry

ALLERGENES HIGHLIGHTED IN BOLD

### PREPARATION

In a bowl mix the gram flour, carom seeds, salt and chilli powder. To this add the onions, potatoes, coriander, green chilli and mix well. Now slowly add the water, combine well and make sure all the onions and potatoes are coated well in the mixture.

Fill a deep pan 1/3rd with the oil and once it is hot drop small portions of the mix into the oil, you can also use a spoon to do so. Cook them until golden brown for 3-4 minutes on medium heat and turn them around half way through.

Serve it hot with coriander or tamarind chutney.

