



COOKING PASSION SINCE 1877

## Halloween – Chilli pakoras



Serves: 20

### INGREDIENTS

80g **flour**  
¼ tsp salt  
½ tsp ground cumin  
¼ tsp **carom** seeds (optional)  
100 ml water  
20 birds eye chillies

ALL ALLERGENS ARE MARKED IN  
BOLD

### PREPARATION

In a bowl mix the flour and the spices and slowly add the water and combine it all well. We need a pancake kind of consistency for this batter.

Take all the chillies and make a cut into them splitting them open at the bottom. This will make sure that they don't burst while frying.

Heat the oil in a frying pan and once it is around 180 C dip the chillies in the batter and then in the hot oil cooking for 2-3 minutes until golden. Make sure to stir them in between. These are great warm or at room temperature.