

Chickpea Fritters (Pakora)



Chickpea fritters are a popular snack South Asian cuisine, especially in India, Pakistan, and Bangladesh. They are jam packed with flavour, and are enjoyed as a snack with tea or coffee or as a side dish with a main meal.

Ingredients

Fritters:

500 g Chickpea flour

4 tsp Shaan Chaat Masala (Available at most Indian stores)

1 1/2 tsp Chilli powder

2 1/2 tsp Coriander powder

2 1/2 tsp Cumin powder

2 tsp Salt

2 1/2 Cups Water

1 Potatoes, Chopped thinly into small batons

1 Onions, Sliced finely

1 Baby Spinach, optional, ripped into larger pieces

Mint Yogurt:

2/3 cups Natural Yogurt

10 g Mint leaves

10 g Coriander leaves

1 tsp Salt

2 tsp Water

Oil for shallow frying

Method:

1. In a mixing bowl, add flour, spices, and salt.
2. Add water and mix until combined.
3. Mix in Potatoes, Onion and spinach and set aside.
4. Heat the oil in small frypan, using a dessert sized spoon, scoop a small amount of batter and carefully place into slightly simmering oil, filling the pan without over filling to ensure heat remains.
5. Shallow fry on either side until browned.
6. Once cooked, using a slotted spoon, remove from oil and place on paper towel to remove excess oil.
7. Repeat until all batter has been used.
8. Serve straight away with Mint Yoghurt.
9. Mint Yoghurt:
10. Using a mixer, add mint, coriander, and water and mix until paste like consistency.
11. Add into yoghurt and mix.
12. Add salt to taste.