

Miele

Onion bhaji

By Miele

10 minutes

Preparation time

30 minutes

Cooking time

Makes 20

Serves



INGREDIENTS

- ¾ cup besan (chickpea flour)
- 75 g (½ cup) plain flour
- 1 ½ tsp bicarb soda
- 1 tsp salt flakes
- 1 tsp chilli powder, preferable kashmiri chilli powder
- 310 ml (1 ¼ cups) water
- 1 egg, lightly beaten
- 5 small brown onions, thinly sliced
- 4 garlic cloves, thinly sliced
- Vegetable oil, for shallow frying

METHOD

1. Combine the besan, plain flour, bicarb soda, chilli powder and salt in a large bowl, mix well. Make a well in the centre and add the water and egg. Mix well to combine.
2. Add the onion and garlic to the batter, mix well to coat.
3. Heat 1 cm oil in a frying pan on medium heat, induction setting 6, or TempControl level 2.
4. Add heaped tablespoons the onion mixture to the pan, draining off any excess batter. Fry the bhajis for 3 minutes each side. Drain on paper towel. Repeat with remaining mixture.

Hints and tips

- Leftover vegetable fritters can be made using this same mix.