



# Kale Pakora

Pakora are a fried snack popular in Indian culture. These little gems are delicious, diverse and use chickpea flour as the main ingredient in the coating. You can use almost any vegetable when making these.

## INGREDIENTS:

- 2 cups of besan flour (chickpea flour)
- 2 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp garam masala
- ½ tsp turmeric
- Pinch of chilli powder
- Pinch of salt
- ¼ cups water
- Oil, for frying
- 1 bunch kale



## METHOD:

1. Whisk flour, cumin, ground coriander, garam masala, turmeric, chilli and salt in a bowl
2. Make a well in the centre
3. Add water. Whisk to combine. Cover. Place in fridge for 30 minutes
4. Pour oil into a wok to come 5cm up the side. Heat to 170°C
5. Chop leaves of kale into 5cm pieces (discard stems)
6. Dip in batter, shaking off excess. Cook for 3 minutes or until crisp
7. Place on paper towel. Season with salt
8. Serve