



Onion bhaji

SERVES: 4 -6 serves

INGREDIENTS:

- 2 free-range eggs
- 3 onions, sliced
- 120g plain flour
- 1 tsp ground coriander
- ½ tsp tumeric
- 1 tsp cumin seeds
- 3 tbsp vegetable oil, plus extra if required

METHOD:

1. Beat the eggs in a bowl
2. Add the onion rings and mix well
3. Add the flour, ground coriander, tumeric and cumin seeds and stir well to combine.
4. Heat the oil in a deep-sided frying pan over a medium heat. When hot add a large spoonful of the bhaji mixture and fry for 30-45 seconds, until golden brown.
5. Turn the bhaji over and fry for a further 30 seconds, until crisp and golden brown all over. Remove and drain on kitchen paper.
6. Repeat with the remaining bhaji mixture, replenishing the oil in the pan if it runs low and allowing it to heat up again after a new addition.

