

Ingredients for baked onion bhajis

1lb Onions
3oz Chickpea Flour
1/2 tsp Salt
1/2 tsp Cumin
1/2 tsp Coriander
Rapeseed oil
1 Large tsp Tomato Puree
1 Shot Glass Measure Water (a small egg cup can be used to measure)

Spices for the Pan

1/2 tsp Turmeric
1/2 tsp Ground Coriander
1/2 tsp Cumin Powder
1/2 tsp Ginger Powder
1/2 - 1 tsp Chilli Powder

How to make Chefs baked onion bhaji recipe

1. Heat some oil in a large wok or pan add onions.
2. Cook the onions for ten minutes until they soften. Do not brown the onions you want them to soften only.
3. Add 1/2 tsp turmeric, 1/2 tsp cumin, 1/2 tsp coriander, 1/2 tsp chilli powder and 1/2 tsp ginger powder to the pan., stir well then turn off the heat.
4. Add the cooked onions to a bowl containing all of the other dry ingredients. Mix well.
5. Mix together tomato puree and water. Add to the bowl of onions and mix well.
6. Spoon the onion bhaji mixture onto a greased baking tray . Place onion bhaji tray into a hot oven at 180C for 10 minutes only.
7. Drizzle the onion bhajis with some oil then place back into the oven for another 10 minutes or until golden. For the full deep fried effect oil must be drizzled on top of the bhajis half way through.

Serve with cucumber raita, curries, roti, naan bread or rice.