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Easy onion bhaji

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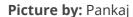


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Easy

Ready in **25 min**



Spicy, crispy Indian fritters, made with onions and gram flour (a big plus for gluten-free eaters!), are the ultimate Indian comfort food snack.

Ingredients

Serves: 3

1 large onion, thinly sliced

1 pinch salt

2 garlic cloves, minced

1 teaspoon turmeric

2 teaspoons curry powder

a few coriander leaves

5 tablespoons gram flour

water, as needed

oil for frying

salt and ground black pepper

Preparation method

Prep: 15 min | Cook: 10 min

- 1. Place the onion slices in a bowl, sprinkle with the pinch of salt, and mix well with your hand to separate the slices. Stir in the garlic, turmeric, curry powder, and coriander leaves.
- 2. Stir in the gram flour, and mix by hand. Add water, a little at a time until a soft dough forms. The dough should not be too thick nor too liquid.
- 3. Heat the oil in a deep frying pan over high heat. Drop the dough by tablespoons into the hot oil and fry until golden. Remove to a plate lined with kitchen paper. Season with salt and pepper.

Ingredient note

Gram flour is a pale yellow flour made from ground chana dahl, a type of small chickpea, and is sometimes called besan flour.

