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Easy onion bhaji

Recipe by: Pankaj



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Easy

 Ready in **25 min**

Picture by: Pankaj

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. [Very little water!](#)
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.