

Brussel sprout pakoras (40 pakoras; 2 hours)

From a mixture of <https://seemagetsbaked.com/recipe/crispy-bhajia-pakora/>
<https://www.mob.co.uk/recipes/brussels-sprouts-pakora-recipe> and
<https://www.recipetineats.com/pakora-indian-vegetable-fritters/>

For the prep (~45 min)

300g onions
400g brussel sprouts
300g potato

60g fresh root ginger

Scrub the potato and chop into ~1cm cubes, then boil for about 10 min until mostly cooked. Peel the outer leaves off the sprouts and rinse them. Slice thinly (1-2mm) horizontally from the top. Peel any remaining green leaf from the bottom layer of sprout and discard the stem.

Drain the potatoes well and leave with the lid off to cool.
Dice the onion into ½-1cm pieces, and peel and grate the ginger.

For the fry

heavy-base pan for deep frying
~4cm depth of vegetable oil in pan (about 1 litre for a 20cm pan)

400g gram (chickpea) flour

3 tsp turmeric
2 tsp garam masala
½ tsp chilli powder
4 tsp salt
2 tsp fresh ground black pepper
2 tsp cumin seeds
1 tsp ground cumin

300g/ml room temperature water

Measure out and mix together the flour and all the spices. Mix or whisk in the water bit by bit, and then add all the chopped/prepped ingredients and mix to form a loose, wet batter.

Heat the oil to about 180 degrees, or until a drop of the batter bubbles and crisps immediately. Take a large tablespoon of batter at a time and press together, then lower it into the oil. I find it easiest to use a rice scoop and a spatula for this.

The number you can do as a batch depends on your pot size – leave a bit of space between each one, and don't add too many at once otherwise the oil will cool too much.

You may need to adjust the heat to keep the temperature even throughout frying.

Fry them for 3-4 minutes. Take them out and drain on kitchen towel. They can be kept warm in the oven on about 75 degrees if needed.