

WIP Brussel sprout pakoras (?? portions; 45 + ?? min)

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

For the prep

300g onions
500g brussel sprouts
300g potato

30g fresh root ginger

Scrub the potato and chop into ~1cm cubes, then boil for about 10 min until mostly cooked. While it's cooking, 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 assembly

heavy-base pan for deep frying
~4cm depth of vegetable oil in pan

?? 400g (500g?) gram (chickpea) flour

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

?? 250g (equivalently 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 crisps immediately. Take 2 tbsp of batter at a time and press into a small handful, then lower it into the oil.

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, flipping over a couple of minutes in. Take them out and drain on kitchen towel. They can be kept warm in the oven on about 75 degrees if needed.