

INGREDIENTS

1 1/2 cups Chickpea flour
1/2 cup self raising flour
1 tsp baking powder
1 tsp coriander powder
1 tsp cumin powder
1/4 tsp tumeric
1 tsp salt
1-2 tsp red chilli flakes(depending how hot you like it)
1 large potato, coarsely grated
1 large onion, coarsely grated
2 handfuls finely shredded spinach leaves
Oil for frying

METHOD

Step 1

Sift all the dry ingredients into a large mixing bowl.

Step 2

Add the remaining ingredients to the above.

Step 3

Mix in enough water to make a thick batter.

Step 4

Heat some oil in a large frying pan; add a heaped teaspoonful of this mix to the oil.

Step 5

Turn over when they are golden brown.

Step 6

Once the other side is golden brown, remove and drain on absorbent paper.

THE COOKERY

by The Secret Jozi Chef