

## 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