

ONION PAKORA

INGREDIENTS

2 cups (250g / 8.8 oz) Besan (also known as: Chickpea Flour or Gram Flour)

1 tablespoon crushed red chili flakes

$\frac{3}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon baking powder

1 green chili pepper, sliced

$\frac{1}{2}$ cup Cilantro leaves, chopped

1 yellow onion, sliced into 1/8-inch half moons

1 cup luke-warm water

Sunflower oil (or any neutral oil like vegetable, safflower, canola, etc.), for deep frying

METHOD

Step 1

Fill an 8-inch cast-iron skillet half-way up with oil. Heat the oil to 360-375°F.

Step 2

In a large bowl, mix together the besan, red chili flakes, salt, baking powder, sliced chilli pepper, cilantro, and sliced onion.

Step 3

Slowly add in the water, while mixing with a wooden spoon or your hands. Vigorously mix for a couple of seconds. The batter should be thick, almost like heavy (double) cream and there should be air bubbles throughout.

Step 4

Once the oil is heated, carefully place in heaping tablespoonfuls of batter into the hot oil. Try not to overcrowd the oil because it will result in greasy pakoras. Fry until the pakoras are a pecan-brown. Drain on a cooling rack placed over a cookie sheet.

THE COOKERY

by The Secret Jozi Chef