

## Pakora



*Crispy and golden pakora, teamed with hot 'masala chai' (flavoured tea) is a great combination.*

**Serves:** 4

**Profitability:**

**Author:** Anjula Devi, chef & author of Spice of Life

**Ingredients:**

3 large potatoes, finely sliced

2 large onions, finely sliced

2 bags of baby spinach

1 large bunch of coriander, chopped

1 bunch fresh fenugreek, chopped

To season salt

½ tsp cumin seeds

½ tsp ajwain/carom seeds

1 tsp pomegranate powder

½ to 1 tsp red chilli powder

1 tsp garam masala

100 to 150g chickpea flour (known as besan or gram flour)

For cooking vegetable oil

NB - no water is added to create these pakoras, only the water naturally drawn from all of the fresh ingredients

**Steps:**

Put the potatoes, onions, spinach, coriander and fenugreek into a large mixing bowl and sprinkle with salt and leave in the fridge overnight. Place a small side plate on top of the ingredients in the mixing bowl with a heavy object on top of the plate to help draw the water from the ingredients

When removed from the fridge you will find that the salt has drawn all the water out of the spinach and other ingredients

Add cumin, ajwain, pomegranate powder, red chilli and garam masala and stir. Gradually add flour until the mixture is the consistency of pancake batter

Pour vegetable oil into a wok or deep pan. Let the oil heat for a while, and when you feel the oil is hot enough, carefully place spoonfuls of mixture into the oil

Once potato is golden in colour, take the pakoras out of the oil, and put them on some kitchen paper to absorb any excess oil

Serve hot with 'masala chai' and mint and coriander chutney