



Onion Bhajis

Makes about 4 - 6

2 large onions

sea salt

1 tsp coriander seed

1 tsp cumin seed

½ mugful gram flour

about 6 tbsp water

500ml cooking oil



1. Slice the onions into approx. 5mm slices. Put into a colander or sieve and sprinkle with 1 tsp salt. Allow to sit for 30min to release some of their liquid.
2. Grind the coriander and cumin seed in a mortar & pestle with ½ tsp salt and a good grinding of black pepper. Mix into the gram flour and add the water to make a thick batter.
3. Rinse the onions and squeeze as much moisture out of them as possible. Mix with the spiced batter
4. Heat about 1cm depth oil in a heavy based frying pan, once the oil is hot enough to start sizzling when a piece of onion is dropped into it, put small handfuls of onion batter into the oil. Cook on a medium heat for about 5 min before turning and frying for another 5 min.
5. Drain on kitchen paper & keep warm in a low oven until needed.