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# PAKORA

FINGER FOOD

## TYPE OF MEAL / DISH

-  **Party, Lunch or Dinner**
-  **Side dish to be served in kadhi or as starter**

## INGREDIENTS

2 medium size onions  
4 tbsp gram flour  
¼ tsp turmeric powder  
½ tsp carom seeds  
1 tsp chili powder  
1 tsp coriander powder  
Salt to taste

## USTENSILS

Slotted spoon  
Frying pan

tsp = tea spoon  
tbsp = table spoon  
cup = use same size

## METHOD

1. Chop the onions into small pieces.
2. Add the gram flour, turmeric powder, coriander powder, salt and carom seeds with a little bit of water if required.
3. Stir it until thick consistency.
4. In a deep-frying pan, add sufficient oil for frying.
5. Once hot, take the thick batter with a table spoon and pour it in the pan.
6. Fry the pakoras in slow heat until golden brown.
7. To be served with mint sauce.

## INFO +

Preparation / cooking time : 15 min / 15 min  
Allergens : refer to Spicecurry List of allergens

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traditional  
authentic food



  
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