

Pakorras

- 4 ounces chickpea flour
- 1/2 teaspoon chili powder
- 1/2 teaspoon baking soda
- canola oil
- veggies: eggplant, onion, cauliflower florets, potato

Mix flour, a little water, chili and baking soda in a bowl to make the batter. Mix well and leave to rest for about 5 minutes. Heat oil to 350 degrees Fahrenheit, then dip the vegetables into the batter mixture and drop into the oil. Remove the pakoras when golden brown and delicious looking.

Serves: 4

Preparation time: 30 minutes

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