

Farzana's Pakoras with Red Onion Dip

The Maxwell Centre (for Sharing Not Hoarding Exhibition)

Serves 4-6 people

Ingredients for Pakoras:

1 cup of gram (chickpea) flour (you can get this from your local Asian shop or from the Asian section in most large supermarkets)
2 medium sized onions
2 medium sized potatoes
A few dry fenugreek leaves
1 large egg
1 cup of warm water
"Crisp and dry" or any cooking oil for frying

Spices:

1tsp cumin seeds
2tps salt
1tsp chilli powder
1tsp coriander powder
1tsp cumin powder

Optional greens

(they do make better pakoras!):
Chopped spring onions
Chopped chives
Chopped fresh coriander
3-4 Chopped green chillies

Ingredients for Red Onion Dip:

1 chopped red onion (leave to soak for a couple of hours in ice cold water and drain)
3-4tbs of tomato sauce
2tsp of tomato puree
Juice of 1/2 lemon
1/2tsp of mint sauce
1/2tsp chilli flakes
1/2tsp salt

Method:

- Chop the onions and potatoes.
- Add all the spices, fenugreek leaves, whisked egg, flour and warm water.
- Mix into a thick paste.
- Heat the oil using a tablespoon to scoop the batter (one scoop per pakora).
- Fry until golden brown on a medium heat. Take out with a slotted spoon and drain.
- Put on plate with some kitchen paper to absorb the oil.
- Mix together all ingredients for Red Onion Dip and serve with Pakoras.

