



Food For Thought Recipe and Allergen Card

Onion Bhajis

100 Portions

Ingredient	Hannah Product Code	Quantity
Gram (Chickpea Flour)	D001056	1k
Garam Masala	D001185	3 tbsp
Curry Powder	D001086	6 tbsp
Salt	D001199	3 tbsp
Pepper	D001103	1 tbsp
Onions		10 large
Cumin	D001121	3 tbsp
Turmeric	D002140	3 tsp
Fresh Coriander		150g
Lemon Juice		2 lemons

RECIPE METHOD – ALLERGENS

1. Using a Robot Coupe slicer – slice the onions very thinly, add to a mixing bowl
2. Combine the flour and the dried spices and salt
3. Add to the sliced onions, add the lemon juice
4. Mixing well slowly add water until the mixture forms a sticky batter
5. Add chopped coriander
6. Form into balls (using a small ice cream scoop)
7. Drop balls into deep oil at 170°C and cook until golden
8. Drain and serve with chopped coriander sprinkled on the top

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...