



Onion Bhajis

Ingredient	10 Portions	50 Portions	100 Portions
Gram (Chickpea Flour)	100g	500g	1kg
Garam Masala	1 tsp	1.5 tbsp	3 tbsp
Curry Powder	2 tsp	3 tbsp	6 tbsp
Salt	1 tsp	1.5tbsp	3 tbsp
Pepper	pinch	1 tsp	1 tbsp
Onions	1 large	5 large	10 large
Cumin	1 tsp	1.5 tbsp	3 tbsp
Turmeric	pinch	1.5 tsp	3 tsp
Fresh Coriander	15g	75g	150g
Lemon Juice	¼ lemon	1 lemon	2 lemons

Method

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

Allergens Mustard