

# Pakorras

**Serves 3 - 4**

## Ingredients

- 2 Medium Onions (Thinly Sliced)
- 2 Medium Potatoes (Diced 0.5cm)
- 4 Small cauliflower florets (Chopped)
  
- 10 Fresh Spinach leaves
  
- 1 tsp Finely grated ginger or ginger powder
  
- 1 tsp Garam masala
- ½ tsp Cumin powder
- 1 tsp Coriander powder
  
- 50 gms Besan (Chickpea/Gram flour)
  
- Salt and Chillies to taste
- Cooking oil for frying

## Cooking Method

- Add salt and ½ tsp of garam masala to Gram flour and mix well
- Mix sliced onions, diced potatoes, diced cauliflower, chopped Spinach leaves, chopped coriander leaves, ½ tsp garam masala, ½ tsp cumin powder, chillies (optional) and grated ginger in bowl.
- Sprinkle the gram flour onto the mixture and add little water at time.
- The batter should be thin enough only to coat the mixture. It shouldn't be runny otherwise pakoras will break-up during frying.
- Heat the oil to 190 C and drop the mixture into hot oil with a spoon
- Fry for 5 minutes till golden brown. Serve Hot

**ReeNee Catering and Cookery Classes**

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