

Gill's Gourmet Gallery

Tasty bite vegetable bhaji

Ingredients:

250g vegetables for example:

1 large carrot grated

1 red onion diced

2 green beans sliced and cut into 1/2 inch pieces

1 teaspoon salt

250g chickpea flour

1 teaspoon turmeric

1 teaspoon garam masala

1 teaspoon of chilli powder

80ml water

Vegetable oil to deep fry

Method:

Sieve the turmeric, garam masala, chilli powder, salt and flour together in a mixing bowl

Make a well in the flour and pour in the water

Stir to make a batter

Add the diced vegetables and stir to coat in batter

Deep fry until golden brown, lift onto kitchen towel when cooked

Serve with raita or homemade mango chutney.

