

# OUR RECIPE

## Carrot and Onion Bhajis

6 - 8 portions



### INGREDIENTS

**2 onions, finely sliced**

**100g plain flour**

**1 carrot, grated**

**½ tsp gluten-free baking powder**

**½ chilli powder**

**½ turmeric**

**Salt to taste**

**Veg oil for frying**



As taste tested by the pupils at Endeavour Primary school in Andover after their cookery session. Why not add sweetcorn or small pieces of broccoli. And serve with our raita recipe.

### METHOD

1. Soak the sliced onion and grated carrot in cold water.
2. Sift the flour and baking powder into a bowl and add chilli powder, turmeric, chopped chilli and sprinkle of salt.
3. Add 100ml of cold water to the flour and spices make a thick batter.  
Tip – add a splash more water if the batter feels too stiff.
4. Drain the onion and carrot from the water and mix into the batter.
5. Heat 5cm of vegetable oil in a wok or deep pan but don't fill it anymore than a third full.
6. Add a tiny speck of batter to the oil to check if it rises to the surface.  
If it does, the oil is the correct temperature.
7. Lower a heaped tbsp of the mixture into the oil, a few at a time, and cook for a few mins, turning once until evenly brown and crisp.
8. Remove from the pan and drain on kitchen paper.
9. Make sure to keep the bhajis warm while you cook the rest.