

Onion bhaji's

Ingredients

Makes 6 bhaji's

5 small white onions
2 tbsp. chickpea (gram) flour
1 pinch salt
½ tsp cumin
½ tsp coriander
1 tbsp. tomato puree
Drizzles of oil

Spice mix: ½ tsp turmeric, ½ tsp coriander, ¼ tsp cumin, ¼ tsp ground ginger, ¼ tsp chilli powder

Equipment

Measuring spoons
Mixing bowl
Mixing spoon
Knife
Chopping board
Oven
Baking tray
Baking paper
Hot pan

Method

1. Preheat the oven and line a baking tray with baking paper.
2. Chop the onions into thin strips and fry in a splash of oil until they are soft. This should take around 5 minutes.
3. Sprinkle the spice mix in and mix well.
4. Measure the chickpea flour, salt, cumin and coriander in a bowl and add the onions. Mix well so the onions are coated well.
5. Add the tomato puree and mix again. Add a drop of water at a time to get the right consistency, the mixture should be wet and easy to stir but not sloppy.
6. Drizzle oil over the tray, place 2 tbsp. of the onion mixture onto the tray and flatten down with the back of the spoon carefully.
7. Bake for around 15 minutes at 200 (make sure they are nice and crispy).