

Vegetable Pakoras

Classic Indian finger food that no one can resist, these easy vegetable pakoras are so simple to make.



Ingredients

- 250g/½lb gram flour ([chickpea flour](#))
- ½ tsp red [chilli powder](#)
- 1 tsp [garam masala](#)
- 1 tsp tandoori masala powder (optional), available from specialist Asian supermarkets
- 1 tbsp [lemon juice](#)
- 300g/10½oz potatoes, peeled and cut into small pieces
- 300g/10½oz [onions](#), finely chopped
- 3 [spring onions](#), trimmed, finely chopped
- 6-8 [spinach](#) leaves, finely chopped
- handful [fresh coriander](#) leaves
- 1 tsp chopped green [chilli](#)
- 1 tsp [salt](#)
- [sunflower oil](#), for deep frying

Preparation method

1. Sift the gram flour and the self-raising flour into a bowl. Add the chilli powder, garam masala and tandoori masala powder, if using, and stir well to combine.
2. Add the lemon juice, then gradually add enough water to form a smooth batter that is thick enough to coat the back of a spoon. Set aside for 10-15 minutes.
3. Add all of the remaining ingredients except the sunflower oil to the batter mixture and mix well to coat the potatoes and onions.
4. Heat the oil in a deep heavy-based frying pan until a breadcrumb sizzles and turns brown when dropped into it. (CAUTION: hot oil can be dangerous. Do not leave unattended.)
5. When the oil is hot, carefully lower tablespoons of the batter mixture in batches into the oil and fry for 5-6 minutes, or until the pakoras are crisp and golden-brown and the vegetables have cooked through. Serve immediately.