

# Pakorras

## Ingredients:

3 cups chickpea flour

2 teaspoons turmeric

2 teaspoons cumin

2 teaspoons ground coriander

½ teaspoon chilli powder

2 teaspoons curry powder

2 teaspoons garam masala

3 teaspoons salt

¾ cup of water

2 onions, peeled and grated

1 large zucchini, grated, and squeezed

2 large potatoes, peeled and grated

3 cups spinach/silver beet, sliced finely

4 carrots, peeled and grated

## **Method:**

- Place flour in a large bowl with all the spices. Slowly whisk in the water. Add the rest of the ingredients and mix. It should be an almost paste like consistency. We may need to add more flour or water.
- Heat up a wide pot/large fry pan with 3 cups of oil (the oil needs to be really hot for deep-frying!).
- Make small patties using soup spoons and carefully place patties into the oil. Only do a few at a time so we don't overcrowd the oil as it will cool down. Cook for 2-3 minutes and then flip over to until golden.
- Place them on a tray with paper towel to absorb the oil. (this makes A lot of Pakoras!)