



## Vegetable Pakora

Preparation time - 20 min

Cooking time - 10 min.

Serves - 4

### Ingredients

- Chick Peas flour or Besan- 1cup
- Semolina or Sooji-2tbs.
- Water-1/4cup
- Finely chopped green Chilli-1/2 tsp or your choice
- Freshly Cut Green cilantro-1tbs.
- Cumin seeds-1tsp
- Ajwain or Oregano seeds-1/2 tsp
- Asafetida or Hing-1/4 tsp
- Red chili powder-1/4 tsp or to your taste
- Chat Masala-1/4 tsp
- Vegetable oil-2cup
- Potatoes-2
- Cauliflower-4 florets

### Cooking method

- Mix besan, water sooji to make a smooth batter. Batter should be good enough to coat vegetable slices nicely once dipped into it. Then put spices, green chili, green cilantro together.
- Cut peeled and washed potatoes in round slices. Cut nicely washed cauliflower in long slices.
- Keep these vegetables in separate bowl.
- Take a deep frying pan. Put it on gas stove. Keep heat on medium high.
- Pour oil in pan and let it be hot but not too much.
- Now take each slice of potatoes or cauliflower, dip into batter and put in the oil to fry.
- Put 5 or 6 pieces at a time. Let it fry one side and turn them over.
- Turn them when one side is golden brown. Keep doing same thing until Pakoras are golden brown.
- Take them out in a plate lined with paper towel to get extra oil out.
- You can serve these pakoras with any kind of chutney and sauce.

### Tips

- Pakoras can be made with any vegetable such as cabbage, spinach, eggplant, bell pepper, banana pepper etc.
- Batter consistency should be good enough to coat vegetable slices nicely. To get right consistency you can use measured water or can put less or more.
- Try putting water little by little to get right consistency, not too watery, not too thick.
- Always keep oil medium hot otherwise pakoras will be cooked to fast from outside not inside.
- Chat masala is optional. This spice is mix of different spices to enhance the taste.
- It taste so much better when served hot and crispy.
- It is very popular dish in India. Can be served as snack or appetizer. Goes good with Chai ( Indian tea).