

## Piaz Bhajis (Onion Fritters) Recipe 3

*Piaz Bhajis or Onion Bhajiyas is a popular appetizer in Indian cuisine. They are usually served alone or with a selection of chutneys.*

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| <ul style="list-style-type: none"><li>• 4 onions</li><li>• 16 tablespoons of flour</li><li>• 8 tablespoons of rice flour</li><li>• 2 teaspoon of ground turmeric</li><li>• 1 teaspoon of ground cumin</li><li>• <math>\frac{1}{2}</math> teaspoon of garam masala</li><li>• <math>\frac{1}{2}</math> teaspoon of chilli powder</li><li>• <math>\frac{1}{2}</math> teaspoon of salt</li><li>• 100 ml / <math>3\frac{1}{2}</math> fluid oz of water</li><li>• Oil for deep frying</li></ul> | <ul style="list-style-type: none"><li>• 4 løk</li><li>• 16 ss hvetemel</li><li>• 8 ss rismel</li><li>• 2 ts gurkemeie</li><li>• 2 ts spisskummene Ground cumin</li><li>• 1 ts garam masala</li><li>• 2 kryddermål chillipulver 2 ml</li><li>• 11 ml salt</li><li>• ca. 100 ml lunkent vann</li><li>• 2 liter frityrolje</li></ul> |
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Cut the onions in half and then into thin slices (half rings) and separate. In a large bowl sift together the dry ingredients and stir in the onion slices. Make a well in the centre and gradually pour in the water to make a thick batter, making sure that the onion slices are thoroughly coated in the batter. In a large saucepan suitable for deep frying heat the oil over a medium heat. Do not fill the saucepan more than three quarters full of oil. Test the oil by dropping a tiny amount of batter into the oil. If the batter floats to the top straight away without browning the oil is at the correct temperature. Using a metal spoon drop small amounts (around  $\frac{1}{2}$  a tablespoon) of mixture into the hot oil. A single layer in the saucepan works best. Be careful not to make the bhajis too large, as this will over-cook the outside while the inside remains raw. Keep the temperature of the oil low as the bhajis need to be cooked gently to avoid burning. Cook for around 8 to 10 minutes, until golden and crisp. Remove from the saucepan and drain on absorbent paper towels. Serve immediately with your favourite chutneys.

Varm opp oljen til 155 grader

Hakk løkene i meget små terninger ca 5-6 mm

Bland sammen alt det tørre i en bolle

Lag en grop i midten og bland inn vannet gradvis. Bland godt sammen.

Bruk ei spiseskje dyppet i oljen og lag små boller (omtrent ei halv spiseskje).

For store boller vil lettere brenne utvendig mens innsiden er dårlig stekt.

Fritere ca 10 - 11 minutter til overflaten er gyllen og crisp.

Legges på rist eller absorberende tørkepapir.