

Onion Bhajis (original oppskrift for lite krydder)

- 4 onions
- 16 tablespoons of flour
- 8 tablespoons of rice flour
- 2 teaspoon of ground turmeric
- 1 teaspoon of ground cumin
- ½ teaspoon of garam masala
- ½ teaspoon of chilli powder
- ½ teaspoon of salt
- 100 ml / 3½ fluid oz of water
- Oil for deep frying
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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 ½ 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

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Norsk oppskrift med nok krydder

8 løk

- 16 ss hvetemel (145 gram)
- 8 ss rismel (80 gram)
- 20 ts gurkemeie
- 25 ts spisskummene Ground cumin) (Red Curry Forsøk med mer Red curry)
- 25 ts garam masala (Tikka masala ((Glass))
- 16 ml salt
- ca. 100 ml lunkent vann
- 2 liter frityrolje

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.