

Crispy Vegetable Pakoras

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

These vegetable pakoras are delicious Youll love this recipe if youve ever had Japanese tempuracoated veggies These pakoras are similar but the spiced batter gives them a unique taste Serve with chili sauce mint yogurt sauce or sweet and sour sauce Try this recipe with other vegetables such as sweet potatoes broccoli and asparagus

Ingredients

- - 1 cup chickpea flour - 2 cloves garlic
- crushed - 1 teaspoon salt - ½ teaspoon ground coriander - ½ teaspoon ground turmeric - ½ teaspoon chili powder - ½ teaspoon garam masala - ¾ cup water - 1 quart oil for deep frying - ½ head cauliflower florets - 2 medium onions
- sliced into rings

Instructions

1. Sift chickpea flour into a medium bowl; mix in garlic
2. salt
3. coriander
4. turmeric
5. chili powder
6. and garam masala. Make a well in the center; gradually pour water into the well and mix to form a thick
7. smooth batter. Heat oil in a large heavy saucepan over medium-high heat to 375 degrees F (190 degrees C). While the oil is heating
8. dip cauliflower florets and onion rings in batter to coat. Working in small batches
9. fry battered vegetables in hot oil until golden brown
10. about 4 to 5 minutes. Drain on paper towels before serving. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
11. ingredient density
12. and the specific type of oil used.