



Air Fryer Pakoras

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

40 mins

Description

These air fryer pakoras have all the things you love about pakoras but without the deep frying Dont forget the yogurt dipping sauce

Ingredients

- - 2 cups chopped cauliflower - 1 ¼ cups chickpea flour (besan) - 1 cup diced yellow potatoes - ¾ cup water - ½ red onion
- chopped - 1 tablespoon salt - 1 clove garlic
- minced - 1 teaspoon curry powder - 1 teaspoon coriander - ½ teaspoon ground cayenne pepper
- or more to taste - ½ teaspoon cumin - cooking spray

Instructions

1. Mix together cauliflower
2. chickpea flour
3. potatoes
4. water
5. red onion
6. salt
7. garlic
8. curry powder
9. coriander
10. cayenne pepper
11. and cumin in a large bowl until well combined. Set batter aside to rest for 10 minutes. Preheat the air fryer to 350 degrees F (175 degrees C). Grease the basket of the air fryer with cooking spray. Spoon 2 tablespoons batter into the prepared basket and flatten. Repeat this as many times as the basket space allows without the pakoras touching. Mist the top of each pakora with cooking spray. Cook in the preheated air fryer for 8 minutes. Flip and cook for 8 more minutes. Transfer pakoras to a paper towel-lined plate. Repeat steps 3 and 4 with remaining batter.