

Baked onion bhaji

Ingredients

Serves 4

- 3 large onions, thinly sliced
- 100g gram flour
- Salt - per taste
- ½ tsp ground cumin
- ½ tsp cumin seeds
- 1 tsp ground coriander
- ½ tsp ground turmeric
- ½ tsp chilli powder
- 1 green bird's eye chilis, finely chopped
- 16g fresh coriander leaves
- 1 – 3 tsp water as needed
- 1½ tbsp sunflower oil

Method

1. Add onions to a bowl. Sprinkle in some salt, mix well and leave for a least 30 minutes.
2. Squeeze the onions to release their juices into the bowl, then add ground cumin, cumin seeds, coriander, turmeric, chilli powder, chilis and coriander leaves, and stir well.
3. Sift gram flour over the mixture and mix well into a batter. Add a drop of water if the mixture feels too dry. Add oil to the batter, and mix in well.
4. Heat the oven to 200°C/ fan 180°C/gas mark 6. Line a baking tray with baking paper.
5. Spoon out 20 onion balls from the mix on to the baking paper tray and bake for 40 minutes, until nicely browned.

Beezee top tip:

Serve your bhajis with a dip - like mango, mint or chilli.

