

Marina's Onion Bhajias

1 Combine the onion, coriander seeds, chilli and salt in a bowl. Using your fingers, knead to extract the liquid from the onion. Sprinkle over the flour and add 2 tablespoons of water. Continue to knead. If the mixture is too dry, add a little more water, 1 tablespoon at a time. (Marina says it should not look like a batter - more like mayonnaise sticking to shredded cabbage.)

2 Heat the oil in a kadhai or wok to 180°C. To test the temperature of the oil, sprinkle in some flour - if the flour sizzles, it is ready. Loosely drop tablespoons of batter into the oil. Fry the onion bhajias a few at a time (to maintain the oil temperature and prevent the bhajias from going soggy) for 2 minutes until crisp and golden. Drain on papertowel and serve immediately with mint yogurt chutney.



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Recipe source: [Tasting India](#), Christine Manfield, page 39

Prep. time ~20 min, frying ~10 min.

Ingredients:

- * 3 red onions, sliced into rings
- * 1 1/2 teaspoons coriander seeds, cracked using a mortar and pestle
- * 2 small green chillies, finely chopped
- * 1/2 teaspoon salt
- * 200 g chickpea (gram) flour
- * 1 litre vegetable oil, for deep-frying