

The Gram flour based Bhaji batter is a bit of a favourite here. We?re tried all sorts of odd combinations but Mushroom Bhajis had until now slipped under the radar. Omission corrected?

Ingredients:-

6 Mushrooms sliced
Home made Garlic Butter
100g Gram flour
½ tsp baking powder
½ tsp Chilli powder
1 tsp ground Cloves
Chopped Chillies
½ tsp Turmeric
Salt
Oil to fry

Method:-

(1) Melt the Garlic Butter (Margarine in our case) and stir with the sliced Mushrooms to coat.
(2) Mix the remaining ingredients with water to make a fairly stiff batter.
(3) mix the Mushrooms into the batter and make sure they are all evenly coated.
(4) Spoon into hot oil in batches and fry until golden brown.

They make a tasty side or are also good cold as a snack.