

These made an excellent Side dish for the Chicken Tikka Masala Skewers. Handy for dipping in Indian sauces!

Ingredients:-

200g of Chicken, cubed
1 Tbsp of Ginger, minced
2 Cloves of Garlic, minced
1 Green Chilli, finely chopped
1 Tsp of Ground Cumin
1 Tsp of Ground Coriander,
1 Tbsp of Coriander Leaves, finely chopped
1 Tsp of Chilli Powder
1 Tsp of Fenugreek
½ Tsp of Turmeric
Salt & Pepper to season

Ingredients for the batter:-

70g of Gram Flour
3 Tbsp of Rice Flour
1 Tsp of Paprika
½ Tsp of Turmeric
½ Tsp of Garlic Salt
Soda Water

Salt & Pepper to season
Oil to fry

Method:-

(1) Place the cubed Chicken in a bowl and add the Ginger, Garlic, Green Chillies, Cumin, Ground Coriander, Coriander leaves, Chilli Powder, Fenugreek, Salt & Pepper.
(2) Mix to coat and cover the bowl with click film.
(3) Place in the fridge to marinade for at least 30 minutes.
(4) Remove from the fridge and add the dry batter ingredients.
(5) Add the Soda Water a little at a time to form a think batter.
(6) Deep fry in small batches until they are golden brown and the Chicken is cooked through.

We love Onion Bhaji and using Gram Flour as the base for this batter means these has a very similar texture when cooked. Oh and they tasted pretty good as well!