



The Gram flour based Bhaji batter is a bit of a favourite here. We've 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.