

Vegetable pakoras



For approx. 15 pieces:

oil for frying

2 carrots, grated

1 medium zucchini, grated

150 g cabbage, finely sliced

1 sweet pepper, finely sliced

a handful fresh coriander, finely chopped (optional)

1 1/2 cup chickpea flour

1 cup water

3 cm ginger (or 2 teaspoons ginger powder)

3 garlic cloves

fresh chili, to taste (optional)

1 teaspoon turmeric

2 tsp. coriander powder

1 small onion, finely chopped

salt, to taste

Make a paste from garlic, ginger and chili.

Mix in a bowl the chickpea flour with the water, garlic, ginger and chili paste, coriander powder, turmeric and salt. Add the onion and the vegetables and mix well.



Heat the oil in a pan. Take a little bit of a buttermix with your fingertips (or with a tablespoon), press it slightly and batch into the oil. Fry on medium heat on one side till golden-brown and then turn it and fry it on the other side till golden-brown and crispy.

Serve as an appetizer with [raita](#) or hot pepper sauce.

