

# National Curry Week Recipe of the Day - Onion Bhajis

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# Onion Bhajis

## Ingredients

2 eggs

3 onions, sliced

120g gram flour

1 tsp Chef William Ground Coriander

1 tsp Chef William Cumin Seeds

1/2 tsp Chef William Chilli Powder

1/2 tsp Chef William Ground Turmeric

1 tsp Chef William Crushed Chillies

3 tbsp vegetable oil, plus extra if required

## Method

- 1.) Beat the eggs in a bowl. Add the sliced onion and mix well. Add the gram flour, ground coriander, cumin seeds, chilli powder, turmeric and crushed chillies and stir well to combine.
- 2.) Heat the vegetable oil in a deep-sided frying pan over a medium heat. When hot, add a large spoonful of the bhaji mixture and fry for 30-45 seconds or until golden-brown.
- 3.) Turn the bhaji over and fry for a further 30 seconds, until crisp and golden-brown all over.
- 4.) Remove and drain on kitchen paper. Repeat with the remaining bhaji mixture, replenishing the oil in the pan if needed.
- 5.) Serve warm with our vegetable samosas and Red Lentil Dahl, and any other favourite Indian side dishes - enjoy!



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