

# INDIAN PAKORA

## Ingredients

- 2 to 3 medium sized onions
- 2 cups gram flour or besan
- ½ tsp red chilli powder
- ½ tsp garam masala powder/ chole or curry masala
- ¼ tsp turmeric powder/haldi (optional)
- ¾ tsp ajwain or carom seeds (optional)
- A pinch of asafoetida/hing
- Oil for shallow frying or deep frying - sunflower oil or any neutral flavored oil
- water as required
- salt as required

## Instructions

1. Peel the onions.
2. Rinse and slice them thinly.
3. Add the chilli powder, garam masala powder, asafoetida, salt and chick pea flour to the sliced onions.
4. Add water and mix it to a thick and smooth consistency.
5. Add little water in the beginning as the onions will release water later and so the batter becomes too watery.
6. The pakoras won't turn out good if the batter becomes watery.
7. You can add more besan if you feel the batter is not thick and smooth. You can always adjust the content of besan and water by adding it more if you feel you have not got the right consistency.
8. Now heat the oil in a deep frying pan. Take a teaspoonful of the onion batter and add it in the oil. On a medium heat fry the onion pakoras till golden brown.
9. Serve onion pakoras hot with tomato sauce, green chutney and bread or pav.
10. Additionally we are also going to make variety of other pokoras that will involve potatoes, eggplants and scallions. Like onion scallions will be in the pokora batter. Whereas for eggplants and potatoes. It will be sliced in to discs and dipped in the batter of gram flour with spices and deep-fried on medium heat until golden brown.
11. Once the pakoras are piping hot in the plate we can season them with either black salt or chaat masala

## Notes

### Few tips for Onion Pakora Recipe:

1. The onions have to be sliced thinly and not thickly as thin slices will get cooked faster than thick slices. If the slices are thick, then while frying the chick pea flour or besan gets cooked but the onion slices remain half cooked.
2. You can either make it in the above way, or there is another method of making the onion pakoras. Add salt and the spice powders to the onions and keep for 15-20 mins. The onions will release water. Now add the besan. Add the required amount of water later. You may even not add any water to the batter and the result would be a crisp onion pakora.
3. We can add pinch of cooking soda in the batter to add that extra fluffiness to the pakoras. .
4. In the batter, you can also add 1 or 2 teaspoon of oil. This makes the onion pakoras crisp and it absorbs less oil while frying.
5. The temperature of the oil has to be correct while frying. The oil should not be too hot or cold. If it is hot, then the outside of the pakoras will get fried but the inside will be undercooked. If it is not hot, then the onion pakoras will absorb oil while frying and will be too oil-laden once fried.