

Bite-Sized Bajees

Don't be surprised at the shape these form – they are odd but look lovely when arranged on a tray with the yogurt dipping sauce.

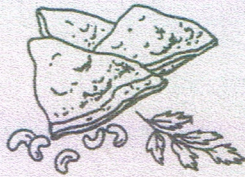
MAKES 20

INGREDIENTS

2 heaped tbsp gram flour
 ½ tsp turmeric
 ½ tsp cumin seeds, ground
 1 tsp garam masala
 pinch of cayenne
 1 egg
 1 large onion, quartered and sliced
 1 tbsp chopped fresh coriander (cilantro)
 3 tbsp breadcrumbs (optional)
 oil for deep-frying
 salt

SAUCE

1 tsp coriander seeds, ground
 1½ tsp cumin seeds, ground
 250 ml/8 fl oz/1 cup natural yogurt
 salt and pepper



1 Put the gram flour into a large bowl and mix in the spices. Make a well in the centre and add the egg. Stir to form a gluey mixture. Add the onion and sprinkle on a little salt. Add the coriander (cilantro) and stir. If the mixture is not stiff enough, add the breadcrumbs.

2 Heat the oil for deep-frying over a medium heat until fairly hot – it should just be starting to smoke.

3 Push a teaspoonful of the mixture into the oil with a second teaspoon to form fairly round balls. The bajees should firm up quite quickly. Cook in batches of 8–10. Keep stirring them so that they brown evenly. Drain on plenty of paper towels and keep them warm in the oven until ready to serve.

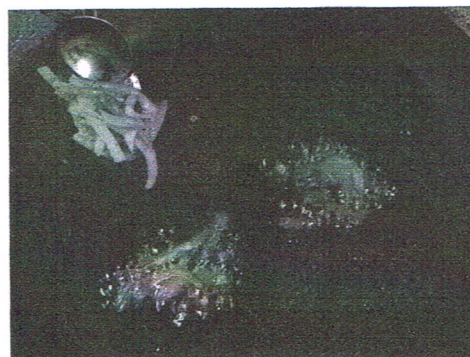
4 To make the sauce, roast the spices in a frying pan (skillet). Remove from the heat and stir in the yogurt. Season well.



Step 1



Step 3



Step 4

