

CRUNCHY SPLIT PEAS

EASY!

Crisp and crunchy deep-fried peas coated in a mixture of salt and spices - ideal as a nibble with drinks. Take care when frying the peas as they tend to make the oil bubble to the top of the pan.

Serves 8

180g (6 oz) yellow split peas (or a mixture of yellow and green split peas)

*2 teaspoons bicarbonate of soda
vegetable oil for deep-frying*

½ teaspoon chilli powder

½ teaspoon ground coriander

pinch ground cinnamon

pinch ground cloves

1 teaspoon salt

- 1** Place split peas in a large bowl, cover with water, stir in bicarbonate of soda and set aside to soak overnight.
- 2** Rinse split peas under cold running water and drain thoroughly. Set aside for at least 30 minutes, then spread out on absorbent kitchen paper to dry. Heat about 5 cm (2 inch) oil in a large frying pan and cook split peas in batches until golden. Using a slotted spoon, remove peas and drain on absorbent kitchen paper.
- 3** Transfer cooked peas to a dish, sprinkle with chilli powder, coriander, cinnamon, cloves and salt and toss to coat. Allow peas to cool and store in an airtight container.