

# THE SPICE IS RIGHT™

## ONION BHAJI

Spiced onions coated with a light batter producing a crisp and essential starter dish.

Recipe to make 20-24 Onion Bhajis

What additional ingredients are required?

1. Three medium sized onions
2. One egg (optional)

Suitable for Vegetarians. Gluten Free  
Please Visit [www.thespiceisright.co.uk](http://www.thespiceisright.co.uk)



Step 1

Finely slice 3 onions into strands and add the contents of the 'Bhaji Spice Mix' to the sliced onions.



Step 2

Mix in well and leave for 20 minutes to marinate. At this point you should start to heat up your oil.



Step 3

The onions should now be soft. Then add the contents of the 'Gram Flour Mix' and 1 egg (optional) and mix in well.



Step 4

Your mixture should resemble a thick batter, if it is too runny you can add 1 table spoon of plain flour.



Step 5

Using a spoon drop the batter in hot oil (170 Degrees) and fry until golden brown.



Step 6

Finally drain of any excess oil using kitchen paper and serve hot with a dollop of fresh yogurt.