Welshie Bhajee

Our playful take on a fusion of Welsh ingredients like leeks & samphire with Indian spiced bhajees

Prep Time: 5 minutes
Cooking Time: 10-15 minutes
Serves: 4-6 people

Ingredients

For the paratha

- ½ cup Leeks, julienned
- 50 gms Samphire, chopped
- 2 large Onion, sliced
- 1 tbsp Prepared Masala
- Salt to taste ,
- ½ tsp Turmeric powder
- ¼ tsp Asafoetida
- 2 Green chillies, chopped
- ½ tsp Ginger-Garlic paste
- 3 tbsp Gram flour (besan)
- ¾ tbsp Rice flour
- ¼ tsp Baking soda
- 1 tsp Oil

For pakoda masala

- 2 tbsp Coriander seeds
- 1 tbsp Fennel seeds
- ½ tbsp Carom seeds

Step 1

For pakoda masala

Method:

- In a pan add coriander seeds, fennel seeds, carom seeds and roast it lightly.
- Remove and crush them using a rolling pin and keep aside for further use.

Step 2

For bhajee

Method :

- In a bowl add raw mango, spinach, onion, prepared masala, salt, turmeric powder, asafoetida, green chillies, ginger-garlic paste and mix everything properly and keep aside for 5-10 minutes.
- Meanwhile heat oil in a deep pan
- Now in the mixture add gram flour, rice flour and minutes of oil and baking soda, mix everything properly.
- Fry small portions of the batter in medium hot oil until golden brown.
- Serve with chutney.