AUBERGINE PAKORA

AUBERGINE SAVOURY FRITTERS

Aubergine Pakoras(Fritters) are made with chickpea flour and flavoured with spices and herbs. Hot savoury aubergine pakoras served with red tomato and/or green coriander chutney make a very presentable and equally delicious plate of snack or a starter or as a finger food.

Serves: 6 as a light meal
Preparation Time: 20 min
Cooking Time: 30 min

Ingredients

- 2 large or 3 medium aubergines
- 360 g besan(gram) flour, sieved
- 40 g fine semolina
- sunflower oil, for frying
- salt to taste
- water as needed

Spices and herbs

- 1 tsp chilli powder (optional or chilli flakes) (or ground black pepper)
- ½ tsp asafoetida
- 4 tbsp fresh coriander, finely chopped

Method

1. In a large bowl, place besan and semolina. Add asafoetida, chilli powder(optional) and salt. Mix all the dry ingredients well.
2. Gradually add water to make smooth batter of the same consistency as fish batter. Set it aside.
3. Slice the aubergine widthwise in ½ cm thick slices and set aside. If the aubergine is too broad, then cut the broad part lengthwise first and then cut each half into semi-circle slices.
4. If you are not making the pakoras straight away then keep the aubergine slices covered in water, to prevent them from oxidising. Drain them thoroughly before making pakoras.
5. Heat the oil to 180°C on a medium heat.
6. Add 2 tbsp hot oil into the batter and mix it in well. Mix in fresh coriander.
7. Dip a slice of aubergine in the batter and carefully drop it in the hot oil. The slice of auber-gine should be evenly coated with the batter on both sides. Repeat this step to drop a few more aubergine slices, covering the surface of the oil.
8. Fry the pakoras until golden brown. Carefully remove them from the hot oil and rest them on a plate lined with kitchen towels.
9. Serve them with chutney(s), whilst they are hot.

Variation

Mixed Vegetable Pakoras: Using the same batter you can make pakoras of various other vegeta-bles. Potato, courgette, onion, pumpkin, squash, mild padron peppers(slitted) and banana are some of the most popular pakoras.

Mint or Methi (fenugreek) Pakoras: You may replace the fresh coriander with the same amount of finely chopped fresh mint or fresh methi when making the batter. With that batter make pakoras of any vegetables of your choice.

