



Let's Celebrate

Eid al-Fitr – Onion Pakoras



You will need

- 100g gram flour
- 1/4 tsp chilli powder
- 1/2 tsp turmeric
- Salt
- 1/2 tsp ground cumin
- 1 sliced onion (raw)
- 1 sliced potato (raw)
- 1 chopped green chilli
- 25g chopped fresh coriander
- Cold water (to mix)
- Vegetable oil (for deep frying)

1

Before cooking, wash your hands and put an apron on. Sift the flour, chilli, turmeric, cumin and salt into a large mixing bowl.

2

Preheat the deep fat fryer to 180°C / 350°F. You will need to ask a grown-up for help with this part. Add the chopped coriander, onions, potatoes and chillies and mix well.

3

Gradually add enough water to the flour mixture to form a thick batter. Mix it until the onions and potatoes are well coated.

4

Stand well back as a grown-up very carefully places spoonfuls of the mixture into the hot oil.

5

Fry them until golden brown and the onion and potatoes are cooked through. Drain well on kitchen paper and serve warm. keep their shape.



Remember to ask a grown-up for help