

A) Remove the bhajis with a slotted spoon and drain on kitchen towels.

B) Add the shallots, courgettes and aubergine to the batter, mixing well.

C) Turn over and cook for a further 2-3 minutes until crisp.

D) Pour the oil into a wok to a depth of 5cm and heat.

E) To make the batter, put all the ingredients into a bowl,

F) Then gradually add 225ml of water, stirring constantly until combined.

G) Check the oil is hot by dropping in a small piece of vegetable.

H) Gently place 4 balls of the mixture into the hot oil and fry for 2-3 minutes, until golden.

I) Vegetable Bhajis

J) Ingredients:
10 shallots, finely chopped
2 courgettes, grated
1 aubergine, diced
Vegetable oil for frying

For the batter:
100g chickpea flour
50g ground rice
 $\frac{1}{4}$ teaspoon bicarbonate of soda
1 teaspoon chilli powder
1 teaspoon turmeric
1-2 tablespoons curry powder
1 teaspoon salt