

Recipe card for Pakoras

Pakora, or Pakoda, are basically Indian fritters made with Gram Flour. Pakoras are fried, crispy snacks made with different veggies.

Pakoras are often served in road side eateries or restaurants, and are quite popular during monsoon season as they go very well with a cup of tea. The recipes for making pakoras have more or less the same Indian spices and herbs and often vary in their proportions. Each state of India has their own variation in making pakoras, so the recipes do differ and so does the flavour and taste. This is Meera's own version! It makes up to 20 pakoras.

Ingredients

Bread (old and stale is better)	2 tsp ground cumin
1 small chopped onion	2 tsp garlic - ginger paste
1 green pepper	1 small cup gram flour
A few chopped spinach leaves	1/4 cup semolina
1 small chopped potato	
Coriander leaves	Oil to fry
Lemon juice	
Salt	
1 tsp chilli powder	

Method

Soak the bread in water and when soft, squeeze out the water.

Mix all the other ingredients with the bread in a bowl, mix with water slowly and make sure the consistency isn't too thick.

Heat the oil in a deep pan. Test how hot it is by dropping a small bit of the mixture in. If it fries well, it's ready. Drop the mixture in the oil using a spoon. Fry on a medium heat until brown. Serve hot.

