eldora

Vegetable Pakora

Rezept für 4 Personen

Vegan, Laktosefrei, Glutenfrei

Zubereitung

Zutaten Vegetable Pakora

- 1 green chilli
- 1 cm ginger piece
- 1 tomato, roughly chopped
- 200 g chickpea flour
- 1/2 tsp chilli powder
- 1 ½ tsp garam masala
- 1 ½ tsp ground coriander
- 1 large onion
- approx. 300 g various vegetables
- (Cabbage, bell peppers, carrots, potatoes,
- cauliflower as desired)
- 150 ml water

Zubereitung Vegetable Pakora

Cut the chilli into small pieces and finely grate the ginger. Mix both with the chopped tomato and set aside.

In a large bowl, mix the chickpea flour with the spices. Finely slice or chop the onion and vegetables and add to the chickpea flour. Slowly add the water and mix everything well. Then add the chilli, ginger and tomato mixture and mix everything together. The mixture should still be a little moist, but not too sticky. If necessary, add a little more water.

Shape the mixture into small "patties". Heat some canola oil in a frying pan and fry the pakora. Remove the pakora from the frying pan and place on a baking tray lined with baking paper.

Bake the pakora again in the oven at 180 degrees fan for approx. 10 minutes.