



your notes:

## Onion Bhajis

### You Will Need

- 3 medium carrots
- 2 onions
- 1 tsp of Lazy Ginger
- 1 tsp Lazy Garlic
- 1 tsp Lazy Chilli
- 1 tsp turmeric
- 1 tsp ground cumin
- 2 tsp salt
- 125g self-raising flour
- 1 litre of vegetable oil
- lemon wedges to serve
- 250ml soy yoghurt
- 2 tsp mint sauce

### Let's Cook!

- Put the peeled onions and carrots through the grater adapter on a food processor (or finely grate them by hand)
- Tip into a large mixing bowl and add the rest of the ingredients (apart from the soy yoghurt, the mint sauce and the oil)
- Add about 100ml of water
- Mix everything together by hand until the mixture forms easy balls in your hand. (add a touch more flour/water if you think it is needed)
- Heat the oil to 180 degrees
- Make the mixture into even sized balls (just a bit bigger than a golf ball works well)
- When the oil is hot enough add the bhajis to the oil and fry until they start to float to the surface and are a nice golden colour (this is usually around the 5-minute mark).
- While they are cooking mix together the soy yoghurt and mint sauce in a bowl. Put to one side ready to serve with the lemon wedges and bhajis
- When the bhajis are done drain them really well and serve.