

Spiced Onion Delight: Gluten-Free Bhaji Bliss



Ingredients:

- 2 large onions (approximately 200g)
- 80g gram flour
- 0.5 tsp turmeric
- 1 tsp salt
- 1.5 tsp coriander powder
- 1.5 tsp cumin powder
- 1 tsp garam masala
- 0.5 tsp chili powder
- 30g melted butter

- 80 ml water
- 4 tbsp vegetable oil

Method:

1. Peel and thinly slice the onions, placing them into a large bowl.
2. Sift the gram flour and spices into the bowl with the onions, then mix with a wooden spoon until the onions are evenly coated.
3. Add the melted butter to the bowl and stir to combine.
4. Gradually pour in the water and mix thoroughly until a smooth batter forms.
5. Heat vegetable oil in a large frying pan over medium heat.
6. Spoon 4 tbsp of mixture into pan, shaping into heaps and gently pressing into patties.
7. Fry each side for 5 mins until golden brown and onions are soft.
8. Drain on paper towel.
9. Serve immediately or keep warm in the oven.