**OLI KHAN’S SPICY VEGETARIAN PAKORA**

**INGREDIENTS**

Serves 4

150g chickpea flour (Gram flour)

4 medium sized onions, julienne cut

2 green chillies, finely chopped

100g cabbage, finely chopped

100g fresh spinach leaves, chopped

2 medium potatoes, finely cut

1 tsp mixed spice powder

¼ tsp chilli powder (if you wanted to make it spicy)

2 tsp fresh coriander leaves, finely chopped

1 tsp fenugreek, fennel & onion seed mixed

1 medium egg

2 lt oil for deep frying

Salt to taste

**METHOD**

1. Mix all the chopped vegetables and green chillies in a bowl.
2. Put all the spices, seeds, pinch of salt, garlic, ginger paste and eggs in a bowl and mix thoroughly.
3. Now mix all the above with gram flour. Leave in the fridge for 10 minutes.
4. Knead the mixture with your hands and make small round or oval shaped balls from the mixture.
5. Heat the oil in a frying pan to a high temp. Drop in a few pakora at a time and flip carefully with a perforated frying spoon.
6. Fry until the pakora turns crispy and golden brown. Rest on paper towels to absorb any extra oil.
7. Ready to serve with tamarind and coriander chutney.

**OLI KHAN’S TAMARIND AND CORIANDER CHUTNEY**

**INGREDIENTS**

Serves 4

250g tamarind paste

100g fresh coriander, stems removed and finely chopped

1-2 finely chopped green chillies

1 medium sized red onions, finely chopped

1-2 garlic cloves, finely chopped

Salt to taste

**METHOD**

1. Mix all the ingredients in a bowl. It’s ready to serve cold.