

Pakora

Ingredients	Equipment
<ul style="list-style-type: none">• 1 cup besan/gram flour• $\frac{1}{2}$ inch ginger, finely chopped• 1 small to medium onion, finely chopped• 1 green chili, chopped• 2 tbsp chopped coriander leaves• 2 to 3 pinch of baking soda• water as required to make a thick flowing batter (i used slightly more than $\frac{1}{4}$ cup of water)• salt as required• oil for deep frying the pakoras	<ul style="list-style-type: none">• Metric spoon & cup measures• Deep fryer or deep pot• Sharp knives• Whisk• Wooden spoon
<ol style="list-style-type: none">1. Mix all the ingredients listed above except oil in a mixing bowl.2. Stir with a spoon or wired whisk, to make a smooth and lump free batter.3. Heat oil in a kadai or pan.4. When the oil become medium hot, drop spoonfuls of the batter in the oil.5. Fry the pakoras in oil till golden and crisp.6. Drain the pakoras on paper towels to remove excess oil.	

7. Serve the pakoras hot with coconut chutney or coriander chutney or tomato sauce.