



Vegetable Fritters

Serves 6 | prepare 10 mins | cook 4 mins



Bhaji Man Veg Pakora Tempura Batter

Shopping list:

- 50g bean sprouts
- 2 celery ribs finely chopped
- 3 Spring onions with the leaves finely chopped
- 3 green cabbage leaves finely sliced into long strips
- 2 shallots finely chopped
- 1 garlic crushed
- 1 potato peeled and cut into matchsticks
- 1 pack Bhaji Man Pakora Tempura Batter Easy Mix
- 140ml of cold water
- Sunflower oil

- 1 Put the Bhaji Man Pakora mix and salt into a bowl, add 140ml of cold water, stir well into a thick batter. Leave for 10 minutes to infuse.
- 2 Add all the vegetables stir well.
- 3 Heat sufficient oil in a wok or deep frying pan, add 2 tablespoons of the mixed batter per fritter and fry on both sides until golden brown.
- 4 Drain in kitchen paper and serve with Sweet Chilli sauce or Yoghurt, Mango Chutney and Cucumber sauce*



* Yoghurt, Mango Chutney and Cucumber Sauce
3 tablespoons of Yoghurt, 1 tablespoon of Mango Chutney and half a deseeded cucumber.
Chopped finely, mix thoroughly, season to taste.

