

Chilli Bites

Ingredients:

3 cups gram flour
Half teaspoon bicarbonate of soda
1,5 cups water
Half cup finely chopped coriander
Half cup finely chopped mint leaves
1-2 green chillies, finely chopped
1 onion, finely chopped
2 teaspoons roasted cumin seeds
2 teaspoons roasted fennel seeds
1 tsp chilli powder
1 teaspoon salt
Oil for frying

Method:

1. Place the gram flour in a bowl. Add bicarbonate of soda, dry and roasted spices and salt.
2. Add chopped coriander, chillies and mint. Add water. Mix to form a batter.
4. Heat the oil. Once hot, add a tablespoon of batter into the oil at a time. Fry for 3-4 minutes on each side before turning. Keep the stove on medium heat to avoid burning chilli bites.
5. Remove from oil and place on paper towels.
6. Serve warm with sweet chutney or chilli sauce.