



ONION BHAJI RINGS

Ingredients:

3 heaped tablespoons Mama Dor's Onion Bhaji blend
2 tablespoons natural yoghurt
Tap water
One onion, peeled and cut into thick rings
Extra virgin olive oil

Method:

In a bowl, mix together the yoghurt and onion bhaji blend. Add enough water to make a very thick pancake batter.

In a large frying pan, add enough oil to cover the surface of the pan. Heat the oil until it's sizzling. Dip each onion ring in the batter and add to the pan one at a time. Cook for about 2 mins on each side; until they are golden brown.

Using a slatted spoon, take each onion ring out of the oil and drain really well. Place onto a dish with a little kitchen oil to soak up any excess oil. Serve warm.