



Popping Peanut Pakora

Ingredients

1 cup Mama Dor's Onion Bhaji Blend
250g washed baby spinach
2 onions, sliced
1/2 tsp chilli flakes
1/2 tsp ground ginger
1/2 tsp garlic granules
3 tablespoons sesame seeds
1 tablespoon peanut butter (smooth or crunchy is fine)
3 tablespoons tamarind paste
2 teaspoons brown sugar
50ml hot water
Oil for shallow frying (Crisp & Dry Oil works really well)

Method

Put the sugar & tamarind paste into a jug with the hot water, and stir well. Leave to sit for a few minutes.

Meanwhile, in a mixing bowl, mix the Onion Bhaji blend with the chilli flakes, ginger, garlic and sesame seeds. Add the peanut butter, then the tamarind water a little at a time until you have a thick pancake batter. Leave to sit for 20mins.

When you're ready to cook, add the spinach and onions and mix thoroughly.

Half fill a deep non stick frying with the oil, and heat until hot. With a spoon, gently add small dollops of the pakora mix into the oil, and cook for 2-3mins each side, until the pakora are golden coloured and crispy.

Drain thoroughly before serving.