



## JERNEJ KITCHEN

### CARROT FRITTERS (PAKORA)

*Make these Carrot Fritters or Pakora with carrots, potatoes, chickpea flour, and Indian spices. This simple recipe makes tasty cakes in less than 30 mins.*

SERVES	4	PEOPLE (16 FRITTERS)
PREPARATION:	10	MINUTES
FRY:	10	MINUTES
TOTAL TIME:	20	MINUTES

#### CARROT FRITTERS

- 140 g (1 cup) chickpea flour
- 1 tsp garam masala
- 1/2 tsp turmeric
- 1/2 tsp Fenugreek
- 1/2 tsp cayenne pepper
- 1 tsp ground coriander
- 1 tsp salt
- 85 ml (1/3 cup) water
- 100 g (3/4 cup) grated carrots
- 100 g (3/4 cup) grated onion
- 100 g (3/4 cup) grated potato
- 1 tsp grated ginger
- 1/4 tap grated chili (optional)
- 500 ml (2 cups) canola oil

#### SAUCE (OPTIONAL)

- 4 tbsp mayo (vegan)
- 2 tbsp diced fresh coriander
- 1 clove of garlic, grated

#### MAKE THE MIXTURE

Stir to combine chickpea flour, garam masala, turmeric, fenugreek, cayenne pepper, coriander, and salt in a bowl. Add the water and stir to get a smooth mixture, then add the grated carrots, grated onion, grated potato, grated ginger, and chili. Stir well.

#### OIL FOR FRYING

Pour the canola oil into a large skillet and set over high heat. When the oil reaches 170 °C / 340 °F, start frying.

#### TIP

[Keep the fried pakora in a warm oven, preheated to 100 °C / 210 °F while frying the rest.](#)

#### DEEP FRY THE FRITTERS

Scoop a tablespoon of batter and shape it into patties using your hands. Carefully drop each patty into the hot oil. Deep fry for 4 - 5 minutes, turning once while frying for them to become golden-brown. Line paper towels over a wire rack. Place the fritters on top to get rid of any excess fat.

#### SERVE

Prepare the sauce. Stir to combine mayo, chopped coriander, and grated garlic in a bowl. Serve with warm Pakora fritters.

#### TOOLS AND EQUIPEMENT

- bowl
- skillet
- wire rack