

## LAKSA LEAVES AND SPINACH PAKORA

Makes about 40 bite-sized *pakoras*.

### Ingredients:

Besan:  $\frac{3}{4}$  cup  
Baking powder:  $\frac{1}{8}$ th tsp  
Turmeric:  $\frac{1}{4}$  tsp  
Chilli powder:  $\frac{1}{4}$  tsp  
Salt:  $\frac{1}{2}$  tsp regular salt  
Black Salt:  $\frac{1}{4}$  tsp  
Aamchoor powder (Dried Mango Powder): 1 tsp (Available in Asian/Indian stores)  
Water: 2 tbsp  
Onion: 1  $\frac{1}{2}$  medium sized, thinly sliced  
Ginger: 2 tsp, grated  
Garlic: 1 clove grated (equivalent to 1 tsp of grated garlic)  
Green chillies: 2-3 finely chopped  
Spinach leaves: 1 cup, finely shredded  
Laksa Leaves:  $\frac{1}{2}$  cup, finely shredded  
Mustard Oil: 1 tbsp for mixing with the batter  
Regular oil for deep frying  
Chat Masala for sprinkling – a pinch for every batch of 10-15 *pakoras* (optional)

### How I did it:

- Sieve Besan and Baking powder together.
- Add all the ingredients in a bowl except the oil for frying and chat masala.
- Combine all the ingredients together using your fingers. The batter should be sticky enough so that it does not crumble while deep frying later.
- Let the mixture sit for 15 mins to let the baking powder do its job.
- Heat sufficient oil in a small, deep wok or *kadhai*. Check if the oil is hot by either dropping 1 tsp of the batter in the hot oil. If the batter starts sizzling instantly, the oil is hot and ready. Taste it to make sure the seasoning is adequate and per your liking.
- Use approximately 1 tsp of batter to make the *pakoras*. Make them in batches of 10 or more depending on the size of the wok / *kadhai* used.
- You can either use 2 tsps to give the batter a round shape or the tip of your fingers to drop the *pakoras* in the hot oil. The point to remember is each *pakora* will use roughly 1 tsp of batter.
- Fry on medium-low heat taking care that the batter is reddish brown but not burnt. Sprinkle a pinch of chat masala over a batch of 10-15 *pakoras*. (I forgot to do it) Serve immediately.
- Best enjoyed on a rainy afternoon.. With coriander and mint chutney and a hot cup of tea.

*Variations: You can also make these pakoras by omitting the laksa leaves, if you can't find them and increase the shredded spinach to 1  $\frac{1}{2}$  cups.*

*Alternatively, omit the Spinach completely by increasing the proportion of onions (use 2 medium sized) with the same proportion of Laksa leaves*