

RECIPES. BEING PART OF YOUR PERFECT DISH.

Rosanna Pink Onion Fritters...

Serves 6

A perfect starter or party food these Rosanna pink onion fritters work perfectly with to the Asian spicing due to their natural sweetness and subtle flavour.

Ingredients...

200g chickpea or gram flour
3 Rosanna Pink onions, sliced
1 tsp cumin seeds, crushed
1 tsp coriander seeds, crushed
¼ tsp chilli powder
½ tsp salt
Vegetable oil, for frying
Natural yogurt, lemon juice and coriander to serve.

Method...

1. Sift the flour into a large bowl. Add the Rosanna pink onions, the cumin seeds, coriander seeds, chilli powder and salt. Stir together and then make a well in the centre. Add 4 tablespoons of water to the well. Mix with a fork until the mixture forms a thick, stiff batter adding extra flour if they appear too runny.
2. Heat enough oil for deep frying in a heavy-based saucepan over a high heat or in a deep-fat fryer to 190°C/375°F, or until a small drop of batter sizzles fiercely in the oil.
3. Drop 1 tablespoon of the fritter mix into the oil and fry for about 1 minute or until it turns golden brown.
4. Remove the fritter from the oil with a slotted spoon and drain on kitchen paper and check for seasoning adding more salt or chilli if required.
5. Fry the remaining fritters, working in batches to avoid overcrowding the pan. Remove any pieces of fried batter from the oil and return the oil to the correct temperature before adding each new batch. Serve hot with natural yoghurt, a squeeze of fresh lemon and scattered coriander.