

# Potato (Aloo) Pakora and Onion Pakora

**Serves:** 4-6    **Preparation time:** 10 minutes    **Cooking time:** 15 minutes  
**Recipe source:** Gunja Tiwari

*Thank you, Spriha (1M), for sharing your favourite recipe. It is really yum!*

## Ingredients:

1 cup chickpea flour (also known as besan flour)  
1 teaspoon carom seeds (also sold as ajwain seeds)  
1 tablespoon coriander, chopped  
1 teaspoon baking powder  
1 tablespoon warm oil  
about ¼ cup water  
salt, as per taste  
oil, for deep frying

### Potato Pakora:

1 medium sized potato, sliced (not very thin)

### Onion Pakora:

1 onion, roughly chopped

## Equipment Required:

Peeler, sharp knife, chopping board, medium bowl, measuring cups, measuring spoons, whisk, deep non-stick pan or large pot (for deep frying), tongs, spoons.



## What to do:

1. Place the chickpea flour, carom seeds, baking powder, salt, coriander and warm oil in the bowl.
2. Add water slowly to make a medium consistency batter. (The batter should not be too watery).
3. Mix well using a whisk until smooth.
4. \*Heat the oil in a deep non-stick pan. Refer to notes to determine when the oil is ready for cooking.
5. To prepare potato pakora:
  - a. \*Slice 1 medium sized potato with a knife and keep aside. Avoid using a slicer as



- the potato slices are too thin and the result is a pakora where the potato becomes crisp but not soft, when fried.
- b. Dip a few potato slices in the prepared batter.
  - c. \*Gently lower the battered potato into the hot oil.  
(Please use tongs).
6. To make onion pakora:
    - a. \*Roughly chop 1 medium onion.
    - b. Place the chopped onion into the prepared batter.
    - c. Mix to ensure onion is coated in batter.
    - d. \*Carefully lower spoonfuls of battered onion in the hot oil.  
(Tip: Use a second spoon to scrape the mixture off, keeping your hands well clear of the hot oil).
  7. \*Deep-fry on a medium flame, until they turn golden brown in colour from all the sides.
  8. Drain the pakoras on a kitchen towel before placing the deep fried pakoras on a serving plate.
  9. Enjoy!



### Notes:

- \* denotes Adult supervision required.
- NEVER leave oil unattended while heating it on the stove.
- When is the oil ready for cooking?
  - The oil should not be very hot or cool. Before adding the pakora, add a pinch of batter to the oil. It should come up steadily. If it does not come up or comes very slowly, the oil is not hot enough.
- Serving suggestions:
  - To make it spicy you can add red chilli powder or chopped green chilli.
  - The Tiwari family suggest that you sprinkle “chaat masala” evenly over your pakora for better taste. Chaat masala is an Indian spice powder blend.
- Substitution:
  - If you can’t get carom seeds, dried common thyme is the best alternative. They both contain the essential oil “thymol”.
- Shopping:
  - Carom (ajwain) seeds and chickpea (besan) flour can be purchased at Quality Grocers and other Indian food stores.
  - Most major supermarkets stock chickpea flour.
- Gunja has provided a [video link](#) for further assistance.
- I had batter remaining so used more potatoes than stated above.