

Courgette Garlic Pakora



This is a perfect gluten-free, afternoon snack option! Super

moreish and tasty.

Ingredients

oil of choice
2 courgettes, thinly sliced
2 fresh garlic bunches, thinly sliced
100g gram flour
50g rice flour
1 tsp salt
1 tsp chilli powder
 $\frac{1}{2}$ tsp turmeric powder
1 tsp chaat masala
1 tsp ground cumin
1 tsp chilli oil

Method

- Heat 1-2 cups of oil in a deep pan.
- In a large bowl, add the courgettes, garlic, gram flour, rice flour, salt, chilli powder, turmeric powder, chaat masala, and ground cumin. Mix well with your hands.
- Add the chilli oil and 110ml of water a little at a time. Stop adding water when the mixture is sticky.
- Take a small portion of the mixture and carefully place it in the oil. Cook until golden on all sides. Transfer to a plate lined with kitchen roll to absorb any excess oil. Repeat the process with the rest of the mixture.

Serve with a chutney of your choice – my favourite is Tamarind chutney!