



Onion Bhajis

7 ounces of onions. Peeled, halved, and thinly sliced
2 ounces of Gram Flour
1 tea spoon of lemon juice
1 table spoon of mild curry powder
Good pinch of chilli powder
1/4 of a level teaspoon of bicarbonate of soda
1/4 of a level teaspoon of cream of Tartar
Salt to taste (Say 1/4 of a teaspoon)
A little water as required

Cooking oil Spray
Paprika to finish

Add all the ingredients in the first block to a mixing bowl, adding the water a desert spoon at a time to form a thick batter, that coats the onion.

Leave to rest for 15 minutes, then, using your fingers mix again to combine thoroughly.

Pre-heat the oven at Mark7. Line a baking sheet and using a desert spoon drop small mounds of the mixture on to the sheet to give approx. twelve Bhajis

Spray each one with the cooking oil and bake middle of oven for 15 to 20 minutes until golden.

Serve immediately sprinkled with a little paprika

(Any un-eaten may be frozen)



This recipe has been brought to you by The Cream Of Tartar Company Limited

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