

BAKED ONION BHAJIS

Makes 20

INGREDIENTS:

3 large onions (about 600g)
1 tsp fine sea salt
1 tsp cumin seeds
2½cm piece ginger, cut into matchsticks
¼ tsp ground turmeric
¾ tsp ground coriander
Small bunch coriander, finely chopped (about 3 tbsp)
2 green bird's-eye chillies, finely chopped
¼ tsp Kashmiri chilli powder
100g gram flour
1½ tbsp rapeseed oil
Chutney or raita, to serve

DIRECTIONS

Peel and finely slice the onions, then cut each slice into 3cm pieces. Put the onions in a bowl and sprinkle with the salt, mixing well with clean hands. Leave to sit for at least 30 minutes or up to 3 hours. When ready to form the bhajis, squeeze the onions to release the water into the bowl, then stir in the remaining ingredients up to and including the chilli powder.

Sift the gram flour over the onion mixture and mix well — there should be enough released water to form a batter that sticks the onions together (add a drop more water if it's too dry). Mix in the rapeseed oil with your hands so the onions are evenly coated.

Heat the oven to 200C/fan 180C/gas 6. Line a baking tray with baking paper (avoid foil, as the bhajis will stick). Using a spoon or clean hands, form 20 equal-sized onion balls and place them on the tray. Bake for 40 minutes until nicely browned. Serve with a good chutney and/or raita.