

## **Bhajia recipe**

### **Ingredients:**

2 Chicken breasts  
2 Potatoes  
1 Onion  
5 Table spoons all purpose flour  
2 Table spoons bread crumbs  
1 table spoon corn starch  
Half a table spoon baking powder  
Half a tea spoon salt  
Half a tea spoon nutmeg  
1 tea spoon cumin powder  
1 tea spoon coriander powder  
Water as needed  
Oil as needed for frying (we use corn oil)

### **Method:**

Cut small size pieces of chicken breast. Cut thin slices of potatoes. Make sure all slices of potatoes are of same thickness. Also slice the onion in small pieces.

Now take a bowl and put all purpose flour, bread crumbs, corn starch, baking powder, salt, nutmeg, cumin and coriander powder. Mix it dry. Then keep adding water to it and keep stirring till the consistency of the mix is smooth and just thick enough to stick to the ingredients for bhajia. This makes the batter for cooking the bhajias.

Now heat up the oil in a pot on high heat. Put chicken pieces in the batter mix and cover them up with the batter. Now lift one piece at a time with spoon or a fork and put it in the hot oil. This way put more pieces depending on the pot size you are using. Do not over crowd the pot with chicken or else they will stick to one another. Cook it for about 5 minutes.

The same way you can take potato and fry them in the hot oil and they will cook in about 3-4 minutes.

Mix sliced pieces of onion batter well and with a table spoon take out chunk of batter mixed onion and slide it in the oil with a tea spoon. This again will cook in 3-4 minutes.

As the bhajias are cooked take them out on a plate with paper towel so extra oil is sucked up by the paper towel. When all bhajias are cooked take them out in the plates and enjoy them.

This way the bhajias turn out crispy on the outside and soft in the inside. Some people like to eat them with hot sauce or chutney. You can savour them in any way you prefer. We ate these bhajias without any sauce or chutney and they tasted delicious.

If you fall short of batter to finish the ingredients due to the size of chicken breast, potatoes or onion, you can make extra batter using the proportion we have shown you.

Hope you try them and enjoy them.

Good luck.