

Baked Onion Bhajis



Ingredients (makes about 8 Bhajis):

- 2 red onions thinly sliced
- 65g chickpea flour
- ½ teaspoon minced ginger
- ½ to 1 green chili, finely chopped (optional)
- ½ teaspoon turmeric
- ¼ teaspoon cayenne
- Pinch of salt
- Pinch of baking soda
- 1 tablespoon olive oil
- 2 to 3 tablespoons water

Make:

1. Preheat oven to 200°C.
2. Add onion to a large bowl and separate.
3. Add in spices, salt, chickpea flour, oil and baking soda.
4. Let the mixture sit for 10mins to allow the onion to leak moisture as that will help determine how much additional water will be needed.
5. Add in water, a little at a time and mix well until the onion mixture starts to stick together.
6. Take spoonfuls of the mixture and place on a baking sheet. The mixture quantities here should make about 8 bhajis, not too large to allow for full cooking.
7. Bake in the heated oven for about 20minutes and check after 15mins to ensure that the bhajis aren't over-cooking on the outside. If needed the check could be used to turn the baking sheet or brush some additional oil on the bhajis.