

Walla Walla Sweet Onion Fritters



There's a reason these are such staples in Indian takeaways: like onion rings on burgers, they're the maddeningly addictive morsel you just want more of.

Makes 12

3 small Walla Walla Sweet Onions (225g), peeled, cut into semi-circles

$\frac{1}{8}$ - $\frac{1}{4}$ tsp red chili powder

1 tsp finely grated fresh ginger

3 tbsp chopped fresh coriander

1 fresh hot green chili, cut into rounds (optional)

$\frac{1}{2}$ tsp ground cumin

A generous pinch of ground turmeric

4 tbsp chickpea flour (besan or gram flour)

A pinch of salt

Olive or peanut oil, for deep-frying

1 Mix the onions, chili powder, ginger, coriander, green chili (if using), cumin and turmeric in a bowl. Dust with chickpea flour, but do not mix it in just yet.

2 About 15 minutes before eating, add the salt. Hand-mix the onions into the dry ingredients, mashing it all for about 5 minutes, or until the slices clump together.

3 Put 1cm of oil in a frying pan over a medium heat. As it's warming up, make 12 rough patties from the onion mixture, placing them in a single layer on a board or plate as you make them. Onion pieces will stick out, but that is how it should be. When the oil is hot, turn the heat to medium-low and add half the patties in one layer. Fry for 1 minute, flip, and fry for another minute. Flip again. Fry for another 30 seconds or so on each side until reddish-gold and crisp.

4 Drain on kitchen paper. Make a second batch the same way. Serve hot with some chutney or a yoghurt sauce.

Madhur Jaffrey, [Curry Easy Vegetarian](#) (Ebury)