



East Indian Vegetable Fritters

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Ingredients:

- 1 1/4 cups chickpea flour
- 1 tsp mustard seeds
- 1/2 tsp cornstarch
- 1/2 tsp salt
- 1/2 tsp poppy seeds
- 1/4 tsp turmeric
- 1/4 tsp cumin
- 1/4 tsp coriander
- 1/4 tsp cayenne pepper
- 1/4 tsp baking powder
- 3/4 cup water
- 1 tsp vegetable oil
- 3 cups vegetables cut into bit size pieces (any combination of broccoli, cauliflower, red pepper, green onion, squash, eggplant and mushrooms)
- Salt



Directions:

Oil for deep frying. Heat oil in deep fryer or wok to 350°F. Line a plate with paper towel and set aside.

In a medium bowl add chickpea flour, spices, cornstarch and baking powder. Stir with a whisk until evenly mixed.

Add water and oil whisking until smooth. Fold in chopped vegetables.

When oil is at 350°F begin cooking. Using a large spoon slowly add big blobs of fritter mixture to the oil. Work in batches cooking only as many fritters as you can manage, starting with 3 or 4 at a time.

Cook fritters for 4-5 minutes then gently roll over using a slotted spoon. Cook another 4-5 minutes until golden brown. Remove fritters to paper towel lined plate.

Repeat until all fritters are cooked. Sprinkle with salt while still warm.

Serve with chutney.