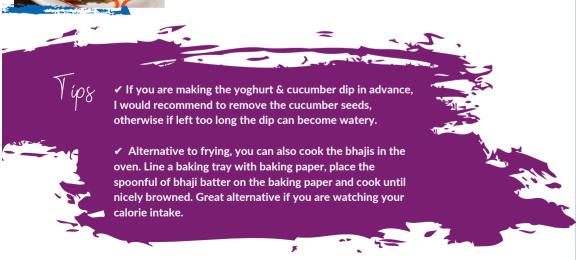
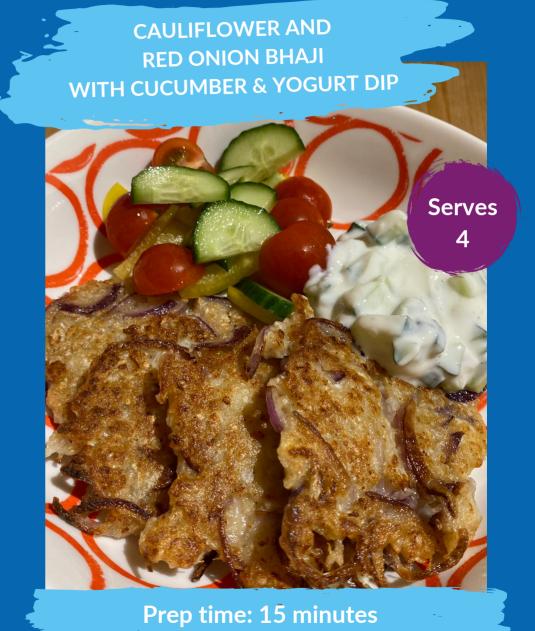


- 8. To cook the bhajis: Heat a large frying pan on a medium heat with 2-3 tbsp of oil. Using a tablespoon, place small amounts of the bhaji batter in the pan to form round shapes, gently press each one with the back of the spoon to flatten to half the thickness. Four to five at a time works best (depending on the size of your frying pan). Make sure they are not touching otherwise they will stick together. Fry until golden, using a fish slice carefully flip them to the other side and continue cooking until both sides are nicely golden and piping hot.
- 9. When cooked, place the Bhaji's onto a serving tray, and continue to fry in batches until all the bhaji mix is finished. If you are using a small frying pan this will take longer so I would suggest that you place the Bhaji's into the oven to keep warm as you continue making the rest of them.
- 10. To serve simply arrange 4-5 bhaji's on each plate, alongside a side salad and a dollop of the yoghurt & cucumber dip.



Cooking at Home with City Catering



Cooking time: 30 minutes

INGREDIENTS

Bhaji mix

- 1 medium size cauliflower
- 2 red onions
- 150g flour
- 180ml water
- 1 tsp cumin
- Salt

For frying

Vegetable oil

Cucumber & yogurt dip

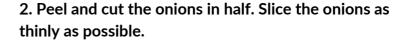
250g yogurt Half a cucumber

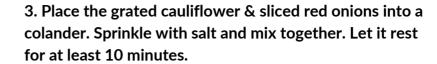
To serve

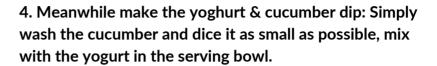
Salad

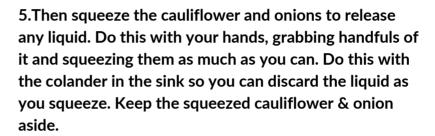
METHOD

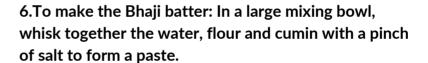
1. Prepare the cauliflower: Start by removing the outer leaves. Using a large knife, cut the cauliflower into four large pieces, cut vertically through the stalk so you end up with 4 cauliflower wedges. Then grate the cauliflower into a large bowl – hold the cauliflower pieces by the stem part, make sure to grate as much as you can of each wedge, but mind your fingers (it is ok to be left with a little bit of each wedge that you cannot grate, it will just be stalk)











7. Tip the squeezed cauliflower and thinly sliced onions into the batter and mix very well.











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