

# CHILLI BITE PUFFS



✕ *By Food lovers recipes*

## CHILLI BITE PUFFS

3 cups Channa Flour(also know as Chick Pea Flour)  
1½ cups all purpose flour  
3 tsps baking powder  
2 tsps ground ginger & garlic  
2 tsps fine cumin/jeero powder  
1 tsp gharam masala (See note)  
1 ½ tsp borrie (also known as) turmeric powder  
1 tsp fine green chilies  
1 ½ teaspoon chili powder  
salt to taste  
2 tsps sugar  
½ onion diced  
1 cup chopped green onion  
1 cup fresh /coriander leaves/dhania  
2 cups shredded lettuce or spinach leaves  
4 cups Canola Oil for deep frying

Wash all greens under running water. Sift flours to remove any lumps. Add baking powder & dry spices to flour, mix well. Add rest of ingredients and cold water to make a thick batter. Heat oil in a flat bottomed pan on medium to hot heat. Take tablespoons of the mix and gently add it to the hot oil until pan is full. Allow to sizzle and cook. With a long handled spoon, flip the bhajias to cook evenly to a golden brown. Adjust heat if necessary. Use a long handled spoon with slots to remove bhajias from hot oil. Allow excess oil to drip. Lay bhajias onto paper towels to absorb oil. Serve with your

favorite hot or cold drinks with sauces and dips on the side.

Note: GHARAM MASALA:

2 tblsp. coriander powder

1 tblsp. cumin powder

1 tblsp. fennel powder

$\frac{1}{2}$  tsp. cardamom (elachi) powder

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