

# CHILLI BITES



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1  $\frac{1}{2}$  cups chickpea flour (I use pea flour)

$\frac{1}{2}$  cup self raising flour

1 teaspoon baking powder

1 teaspoon coriander powder

1 teaspoon cumin powder

$\frac{1}{4}$  teaspoon tumeric

1 teaspoon salt

1-2 teaspoons red chilli flakes (depending how hot you like it)

1 large potato, coarsely grated

1 large onion, coarsely grated

2 handfuls finely shredded spinach leaves

oil for frying

Sift all the dry ingredients into a large mixing bowl. Add the remaining ingredients to the above. Mix in enough water to make a thick batter. Heat some oil in a large frying pan; add a heaped teaspoonful of this mix to the oil. Turn over when they are golden brown. Once the other side is golden brown, remove and drain on absorbent paper.

Recipe: Da-Ina du Randt