

Smoked Fish Pakoras

Made earlier in the week these are smoked Fish Pakoras. While the name comes from India chickpea flour has been used for centuries in Italy so this is a blend.



Batter

2/3 cup (100g) chickpea flour (besan)

1/4 cup (35g) cornflour

2 level tsp ground Mrs R's ground turmeric

200ml sparkling water, chilled

Combine the chickpea flour, cornflour and turmeric in a bowl. Season with salt and pepper (I also add some lemon pepper seasoning sometimes and leave out the straight S & P) then whisk in sparkling water until smooth. The batter needs to look like thin cream. You can add some chilli powder if you like.

The mix for the filling was 250g smoked fish (shredded) in a bowl with 1/2 cup of thin sliced red onion and 1/2 cup of grated carrot that had been patted dry.

I pour the batter into the bowl, 1/2 cup at a time and mix through. I repeat this until I get an even coating over the fish mix and then deep fry tablespoon lots.

You can also replace the fish with grated vegetables of choice