



We've been at it again with the Bhaji mix! Courgette fritters are a 'Thing' so are 'Courgette Bhaji' now?. With a little Lemon juice squeezed over these worked pretty well with the Jalfrezi last night.

Ingredients:-

Courgette slices
100g Gram flour
½ tsp baking powder
½ tsp Chilli powder
1 tsp ground Cloves
Juice of ½ a Lemon
Garlic Salt
Tomato Puree
½ tsp Turmeric

Salt

Method:-

- (1) Mix the dry ingredients with enough water to make a stiff batter.
- (2) Dredge the Courgette slices in a little Gram Flour.
- (3) Heat your oil to a medium heat.
- (4) Fry in batches and drain on kitchen paper.
- (5) When you are ready to serve re-fry to heat.

The batter works as an insulator, so the Courgette retains a bit of bite inside, which is quite cool. Well warm, but not cooked to a sludge!