

Blooming Onion Bhaji Recipe

Spice:	Difficulty:	Total:	Prep:	Cook:	
Mild	Serves 4	Hard	25 mins	10 mins	15 mins

A whole onion, cut to resemble a flower then coated in a lightly spiced batter and deep fried until crispy.

A unique Indian twist on this impressive looking snack that is made for sharing.

This recipe uses our handy [Onion Bhaji Mix](#).

Ingredients

2 large onions

East at Home Onion Bhaji Mix

50ml water

Oil for deep frying

Instructions

- Cut the onions**
Cut off the tops of the onions and peel but leave the root intact.
- Place the onion with the cut side down on a cutting board.
- Make 8-12 evenly spaced vertical cuts, leaving the central 'stem' intact and stopping just short of the bottom.
- Flip the onion back over, then gently spread out the onion petals so that it looks like an open flower.
- Make the batter**
In a bowl add the small spice mix packet, gram flour and water and mix until it turns into a smooth batter.
- Dip the cut onion into the batter ensuring all the petals are coated.
- Deep fry**
Heat some oil for deep frying to 180°C. Gently place the coated onion upside down in the hot oil.
- Deep fry for around 5-10 minutes turning the onion over so that it cooks evenly and turns golden brown.
- Drain the onion upside down on kitchen paper and serve whilst hot with a mint sauce dip.

Tips

- 1 You will need a large deep pan or deep fryer to fry the whole onion.
- 2 The oil temperature may drop when you add the onion, try to keep the temperature consistent to ensure the coating comes out crispy.

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