

Onion Bhaji Recipe

Spice:	Difficulty:	Total:	Prep:	Cook:
Mild	Serves Easy	20	5	15
4-6		mins	mins	mins

Make Indian restaurant quality onion bhajis at home with this easy to follow recipe using the [East at Home Onion Bhaji Mix](#).

Ingredients

East at Home **Onion Bhaji Mix**

3 large (400g) **onion** peeled and finely sliced

Optional handful of chopped **coriander**

Oil for deep frying

Instructions

- 1 Peel and thinly slice the onions
- 2 Add the small spice mix packet and chopped coriander to the onions and mix well until all the onions are coated in the spices
- 3 Leave the mixture to rest for 5 minutes
- 4 Add the gram flour to the onions and combine until the mixture becomes a sticky, slightly doughy consistency. If the mixture is still dry add 1 or 2 tablespoons of water
- 5 Form the mixture into balls roughly 4cm diameter and 40g each, you should get around 12 bhajis from the mixture
- 6 Heat some oil for deep frying to 160°C. Gently place the balls in the hot oil in small batches
- 7 Deep fry for around 5-7 mins turning the bhajis occasionally so that they cook evenly and turn a deep golden brown
- 8 Drain the bhajis on kitchen paper towel and serve whilst hot with a [mint sauce dip](#)
- 9 **OR alternatively air fry**
 - Heat air fryer to 160°C. Brush the bhajis generously with oil and place in air fryer for 10 mins
 - Turn the bhajis over and brush again with oil and cook for a further 10 mins until they are cooked evenly and turn a deep golden brown

Tips

- 1 Smaller bhajis will cook quicker and be crispier
- 2 Add a few finely chopped chillies to the mixture to add a spicy kick to the bhajis
- 3 Try adding julienne potatoes, aubergines or any other vegetables to the onion mix to create delicious vegetable pakoras

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