

Onion Bhajias



Ingredients (10 portions)

Amount	Measure	Name
500	g	Onions , Very finely sliced.
100	g	KNORR Curry powder
100	g	Flour
		KNORR Satay Marinade , 1 Tablespoon.
200	ml	KNORR Chicken Bouillon

Preparation

1. Mix together the flour, curry powder and marinade.
2. Pour in the chicken bouillon to form a smooth thick batter.
3. Mix in the onion and stir very well.
4. Drop the mixture from a table spoon into a hot deep fat fryer (200C).
5. Fry until golden brown.
6. Serve with a mixed salad with mango chutney on the side.