Punjabi Pakora Nargis

Pakora Scotch Eggs

Ingredients

- 4 eggs
- 100g chickpea flour
- 1 tsp corn flour
- 1 tsp garam masala
- 1 tsp cumin seeds
- 1 tsp Kashmiri chilli powder
- 1 chilli, chopped
- Large pinch fresh coriander, chopped
- ½ tsp turmeric
- 1 tbsp fenugreek leaves
- 2 onions, finely sliced
- 1 potato peeled, shredded or grated
- 1 tsp salt

For dusting the boiled eggs

- 1 tbsp plain flour

Method

For the eggs

1. Bring a pan of water to the boil and add a pinch of salt.
2. Boil the eggs for 6 minutes. When cooked, remove and refresh in ice-cold water.
3. When cool, very gently shell the eggs and set them aside.

Pakora mixture

1. Put all the ingredients into a bowl and mix together. Squish through your fingers, add a little water (if needed) to make a very thick batter.
2. Preheat a deep-fat fryer to 160°C. Test by dropping in a little of the pakora mixture - if it sinks and rises straight away it's ready.

To assemble

1. Roll each boiled egg in flour and dust off the excess.
2. Coat in the pakora mix and carefully lower into the fryer.
3. Fry them for about 5 minutes until golden and crispy, remove from the fryer and drain the excess oil on kitchen roll.