

Lentil Fritters with Chili Recipe

Ingredients: Makes 14

150g skinless split mung beans (mung dhal)
150g yellow split lentils (channa dhal)
5cm piece root ginger, roughly chopped
2-5 dried red chilies, roughly chopped
1 tablespoon curry leaves
salt to taste
1 large red onion, roughly chopped
sunflower oil, for deep-frying

Method:

Mix both types of lentils together and wash them in several changes of water. Soak them in plenty of cold water for at least two hours. Leave to drain in a colander. Place the drained lentils and the remaining ingredients, except the onion and oil, in a food processor and blend for about 30 seconds. Use the pulse action to blend the mixture to a semi-smooth consistency. Add the onion and use the pulse button again to chop it finely. The finished mixture should be slightly coarse. Shape the mixture into 14 rounds approximately 2.5cm in diameter. Heat the oil, in a wok or other suitable pan for deep frying, over a medium heat. Fry the fritters in a single layer in 2-3 batches for 5-6 minutes turning them over halfway through. They should be brown and crisp on the surface and moist in the center. Drain on kitchen paper.

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