



When the craving strikes, sometimes street food is the way to go. My lemon bhajia masala is an upgrade of my fave street food that you can make at home!



Ingredients

6 potatoes	1/2 a teaspoon of kez organics chili paste
1/2 a cup of garam flour (chick pea flour)	1/2 a teaspoon of cumin
Finely chopped coriander	1/2 a teaspoon of paprika
8 cloves of garlic	1/2 a teaspoon of turmeric
1 sprig of rosemary	1/2 a tablespoon of black pepper
Finely chopped red onion	Salt to taste
Fresh coriander for garnish	1/2 a lemon, juiced
2 grated tomatoes	1 tablespoon of soy sauce
1 tablespoon of tomato paste	

Method

In a pan, add your red onion, allow it to cook down until softened. Add the tomatoes, tomato paste, the spices, soy sauce and the chili paste and a small bit of hot water and allow this to simmer on low heat for about 5-10 minutes so that all the flavors combine. Just before switching it off, add some lemon juice and mix it in.

Peel your potatoes and put them to boil together with the rosemary and garlic but not all the way through. Once done, slice them into 1/4 inch slices and set aside.

In a container, add your garam flour (chick pea flour), and mix this all up until it has the consistency of thick yogurt. Add your finely chopped coriander once the ideal consistency of the batter is attained.

Place your sliced potatoes into the batter and coat them. Heat some vegetable oil and allow them to cook until the exterior is crispy. Once done, allow excess oil to drain then proceed to add them to the masala sauce.

Toss the bhajia in the masala sauce and garnish with some more fresh coriander. Dig in!!



SERVE WITH: coleslaw and drumsticks

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/kaluhiskiravings-lemon-bhajia-masala/>