

Snacky Stuff



Onion Bhajis

Ingredients:

- 1 white onion chopped
- 25g spinach chopped
- 35g chickpea/gram flour
- 1tsp fresh root ginger
- 1tsp coriander seeds
- ½ green chilli, deseeded and finely chopped
- ½tsp turmeric
- ½tsp chilli power
- Olive oil for frying

Equipment:

- Wok/frying pan
- Mixing bowl
- Weighing scales
- Sharp knife



Method:

1. Mix the onions, spinach, flour, ginger, ground coriander seeds and green chilli together with enough water to bind into a thick batter mixture.
2. Season and add the chilli power and turmeric and mix thoroughly.
3. Heat the olive oil in a wok or frying pan. The oil should come 2.5cm up the side of the wok.
4. Gently drop a little of the bhaji mix in the oil to see if the oil is hot enough.
5. When ready put a golf-ball sized amount of the mixture in the oil. Lower the heat and fry gently until golden in colour.
6. Serve with a light refreshing yoghurt mint dip.

Mince Pies

Ingredients:

- 115g butter
- 225g flour
- 30g icing sugar
- 1 egg yolk (whisked)
- 3 - 4 tbsp water
- 225g mincemeat
- Milk (to glaze)

Equipment:

- Oven and Oven gloves
- Weighing Scales
- Mixing bowl
- Knife
- Sieve
- Rolling pin
- Pastry Cutter (6 cm and 3 cm)
- Pastry brush
- Bun tin



Method:

- 1 Preheat oven to 200°C.
- 2 Cut the butter into cubes and put into a mixing bowl.
- 3 Sift the flour into the mixing bowl and rub into the butter using your fingertips until it resembles fine breadcrumbs.
- 4 Stir in the icing sugar.
- 5 Make a well in the centre of the mix and stir in the egg yolk.
- 6 Gradually add water to make a soft but not sticky dough.
- 7 Knead lightly to form a smooth dough
- 8 On a floured surface, roll out two thirds of the dough and cut out 15 rounds. Use these rounds to line bun tins.
- 9 Fill bun tins with mincemeat.
- 10 Roll out the remaining pastry and trimmings and cut out circles using the smaller pastry cutter.
- 11 Dampen the pastry edges with milk and place on top of filled pies. Press the edges to seal.
- 12 Brush the tops with milk and cook for 15 minutes until golden brown.