



BLOSSOM'S ORGANICS PAKORA MIX



PAKORA MIX

500g

Blossom's Organics Pakora Mix is naturally high in protein and is a good source of vitamins and minerals. It is a perfect medium to make pakoras, flatbread called socca, dosa, veggie burgers, savoury baked goods and is a great thickener for soups and sauces.

VEGETABLE PAKORAS :

INGREDIENTS

- 1 cup Blossom's Organics Pakora Mix
- 3/4 to 1 cup water
- 2 cups frying oil

NB: Please add more salt if required.

Vegetable Inspiration:

Sliced (approx. 3mm) eggplant, sweet potato, pumpkin, apple, pineapple and cauliflower/broccoli florets. I love adding spinach leaves, cashews, coriander, onion, fresh chillies and curry leaves to the batter.



METHOD

- Combine Blossom's Organics Pakora Mix and water to make a thick batter.
- Heat oil.
- Swiftly dip slices/small dollops of vegetables/fruit in batter and fry in hot oil till golden brown.
- Remove and place on paper towel to absorb excess oil.

CORIANDER AND YOGHURT DIP :

INGREDIENTS

- 1 cup thick unsweetened yoghurt
- 1 cup fresh coriander leaves
- 1 cup desiccated coconut
- 2 pods of garlic
- 2 chillies (or as desired)
- Salt to taste

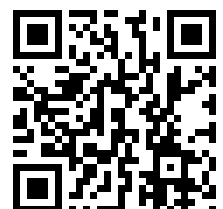
METHOD

- Vitamise yoghurt, coriander, garlic, and chilli.
- Pour blend into a bowl.
- Add desiccated coconut.
- Add salt to taste.
- Let blend sit for approx. 10 minutes, consistency will become thicker



Delicious with Pakoras, Corn chips, etc. Enjoy!

For more recipes and details visit
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