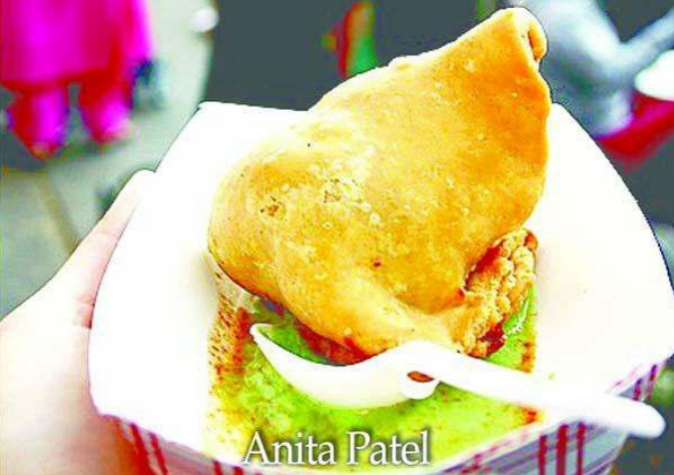


Super Indian Snack and
Street Food

Recipes



Anita Patel

Indian Snack Recipes An Introduction

Indian street food and its vendors are well known throughout the world and there most certainly is some great tasty food to be obtained from their colourful stands.

India is well known for its wide variety of snack or chat foods.

Have you ever thought it would be great to make some of these at home? Read on and you will find that you can.

This book is an introduction to Indian snack foods and shows you how you can make some of the more popular Indian

snack recipes.

This book will enable you to make a selection of Indian snacks to serve at a drinks party and make a difference from the normal canapés. You could prepare some Spiced Chickpeas, a few small Samosas, and perhaps some Split Pea Fritters.

What about having some Indian snacks as your lunch time snack, making a difference from sandwiches or burgers. Or how about making an Indian Omelette, some Nargis Kofta (similar to a scotch egg but with a twist) or maybe a Pav Bhaji.

Perhaps you are outside enjoying the sunshine. Instead of the usual barbeque food why not serve a selection of Indian snacks along with some salads and chutneys. You could prepare some Aloo Tikki, Goan Fishcakes, some Potato Parathas. Light the barbeque and get those Kebabs sizzling.

All these and more are shown in this book and you can prepare a feast made from a few snacks and a few chutney's and relishes.

These dishes are not difficult to prepare and you do not require any special equipment.

To finish off, why not savour one of

the delicious Indian Dessert Recipes from [Anita Patel's book Super Indian Dessert Recipes](#) available as a Kindle book

I hope you enjoy preparing and eating these wonderful Indian snacks.

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Samosas

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Dhokla's



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Spicy Shakarkandi (Sweet Potato)



Chilli Cheese Toasts



Indian Snack Recipes

Samosas

Samosas are a lovely stuffed dough Indian snack which is deep fried in oil. The fillings can be meat or vegetable.

Ingredients for the dough

1 cup (8oz or 227gms) all purpose plain flour

2tblsp of vegetable oil

1tsp salt

about 80 ml warm water to make a dough

Method

Put the flour and salt in a mixing bowl and mix. Make a well in the centre and add the oil and gradually adding the water and mixing until you have a firm

dough. Knead the dough, make into a ball and put in a bowl. Cover with a damp cloth or cling-film and allow the dough to rest at room temperature for about 30 minutes.

Divide the dough into 12 and roll each piece into a circle about 6 inches (15cm) in diameter and then using a knife cut each circle into 2 semi-circular pieces. Dampen the edges of the semi-circle with some milk or water to enable the edges to seal, make a cone by sealing one side and put into your hand. Put some filling into the open edge of the cone. Seal well around the edges.

Deep fry the Samosas in oil at about 325°F for a few minutes turning

regularly until the Samosas are cooked and golden brown.

How to make a Vegetable filling

Ingredients

1 onion finely chopped

1 clove garlic finely chopped

1 potato peeled and diced

1 cup of frozen peas

2tsp garam masala

Vegetable oil

80ml stock or enough to cook the vegetables

Salt and pepper

Sweat the onion and garlic and cook without burning until soft and then add the garam masala. Add the potato, peas

stock and seasoning and simmer until cooked. You want the mixture to be firm not swimming in liquid and the vegetables cooked but firm.

Use this mixture as your filling.

If you prefer different spicing then feel free to do so, some may like a bit of bite so may wish to add some chilli powder. Feel free to experiment.

When your Samosas are ready serve with some chutney.

Meat Samosa Filling

Use either beef or lamb for this and to make the filling for 2 dozen Samosas you will need the following:-

1lb (454 gm) minced beef or lamb
1 onion finely chopped
1 clove garlic finely chopped
2tsp ground ginger
1tsp each of ground coriander and
turmeric
1tsp chilli powder to taste
oil to sweat the onions
salt and pepper

Method

Sweat the onion and garlic gently until soft and without burning. Add the spices, incorporate and cook for a minute. Add the mince and seasoning and stir until cooked. Add the lemon juice and use as your filling.

You could add some diced potato if you wanted to add some vegetables. Feel free to experiment with spicing.

Aloo Tikki

Aloo Tikki is a wonderful little potato patty spiced and fried in breadcrumbs until golden brown. This is served in India as a street dish.

Ingredients

5 or 6 medium potatoes boiled whole in their skins

1 onion finely chopped and gently sweated until soft

½ cup frozen peas, thawed

2tsp grated or ground ginger

2tsp garam masala

1 green chilli finely chopped

A few sprigs of fresh coriander finely chopped

1-2tsp chilli powder to taste

Salt and pepper to taste

Fresh or ready made bread crumbs

Oil for frying

Method

When the potatoes are cool grate them with a grater and add the peas, onion and spices and using your hands mix well so that the spices are evenly distributed with all the ingredients. Make into small balls in your hand and then flatten. Dip each side of the potato patty into breadcrumbs and coat each side and fry in hot oil each side until golden brown.

If you make them fairly small they can be an excellent little appetiser or made larger you could put them between a

burger bun. Serve with some chutney.

Variation

I have grated the potato here for texture but you could also use mashed potato for this snack. To give it a little “crunch” you could also add some finely crushed peanuts to the mixture.

Green Pea Poulourie

These are little pea dough balls and deep fried. They are full of flavour and make a great little snack or appetiser.

Ingredients

1 bag (14 oz) of dried green or yellow split peas.

3 cloves of garlic peeled and crushed

1 tbs curry powder

1 de-seeded and chopped Serrano pepper (If you can't get Serrano you could use Jalapeno but these are not as hot)

1 tbs baking powder

½ cup all purpose plain flour

a couple of pinches of salt to taste

Oil for frying

Method

Sift through the peas to remove any impurities and soak them for at least 3 hours or until they are soft enough to be broken with a fingernail.

Once they are soft drain and add the garlic, curry powder, pepper and salt and blend until smooth adding water as necessary.

Sift the flour and baking powder into a large bowl and stir in the pea purée and stir in until you have a stiff batter. Add additional flour if your mixture is not stiff enough.

Heat oil in a deep heavy pan or fat fryer to 375°F (190°C).

Take a teaspoonful of the batter and drop into the oil and cook. When the float and the bottoms turn brown turn over to cook the other side. This will take about 2 minutes. It is best to cook no more than 10 at a time to ensure the oil retains its temperature and you are in control of the cooking.

Drain the balls and put on kitchen paper to absorb excess oil.

If necessary sprinkle a little salt to serve.

Dhoklas

These are great little semolina cakes that are steamed. They come out fluffy and light and are delicious.

Ingredients

1 cup of Semolina

1 cup of Yoghurt

½tsp salt to taste

¼tsp turmeric

1 green chilli finely chopped

2tsp chopped coriander (cilantro)

2tsp lemon juice

1tsp Eno fruit salts (If you don't have Eno use baking soda mixed with citric acid in equal quantities as that is effectively what Eno is)

To season you will need 2tblsps of oil and 1tsp black mustard seeds and 2 green chillis cut into slices and de seeded so they are not too hot.

Method

Put the semolina and yoghurt in a mixing bowl along with the salt, turmeric, green chilli and coriander and mix well using a spoon. Add 2tsp of lemon juice and mix to a batter. If it is too thick add a little water. Let the batter rest for about 30 minutes or more.

Grease the bottom of a cake tin with oil and put the batter into it. Mix in 1tsp of Eno into your mixture and stir in well. Put the mixture into the cake tin and

spread out.

Put the Dhokla into a steamer. A pan of boiling water with a rack on the bottom will be fine and cover the pan.

Steam your Dhokla for about 10 minutes. Check if it is cooked by putting a fork into the Dhokla. If it comes out dry the Dhokla is ready.

Remove the cake tin from the steamer and allow to cool a little.

To make the seasoning add the 2 tbsps oil to a small pan then add the mustard seeds until they pop and add the chilli. Cook for a minute and it should be

ready.

Cut the Dhokla into squares or diamond shapes. Spoon over the seasoning and serve and enjoy. It should be lovely and fluffy. Serve with some chutney.

Indian Omelette South India Style

This is a great dish and easy to make. You will never want a traditional omelette again.

Ingredients for 2 people

1 onion (I would use spring onion as they soften more easily)

1 green chilli

4 or 5 eggs depending on size of omelette required

½tsp turmeric

1tsp chilli powder

1tsp ground ginger or paste

1tsp ground garlic or paste

Salt to taste

2tsp fresh coriander

2tsp lemon or lime juice (optional)

Method

Chop the onion, green chilli and coriander very fine and put into a bowl

Add the ground chilli, turmeric lemon or lime, salt ginger and garlic and mix well.

Crack the eggs into the bowl with the other ingredients and fork in well. Set aside for 5 to 10 minutes.

Heat some oil in a pan and tip the mixture into the pan. Cover with a lid and let cook for a few minutes until the bottom starts to brown. At that stage flip

the omelette over and cook the other side in the same way.

Eat the omelette with bread or rice.

Vegetable Pakoras

Pakoras are pieces of vegetable dipped into a chickpea based batter and fried in oil. Easy to make and quite delicious. They make a great snack to eat with an aperitif.

Ingredients for batter for 6-8 people

1 cup of chickpea flour (besan)

½tsp chilli powder

pinch of salt

2 finely chopped green chillis

2tsp finely chopped coriander

½tsp of baking powder (this makes the pakoras crisp)

oil for frying

Method

Put the flour, salt and chilli powder into a bowl and mix well.

Pour in some water a bit at a time and stir in. Beat to make a smooth batter that is not too stiff.

Stir in the chilli's and coriander.

Vegetables

You can use vegetables of your choice, onion cauliflower, along with potato and courgette finely sliced into rounds to make Pakoras.

Making the Pakoras

Put about 1½ inches of oil in a pan and heat. You can test the temperature by dropping a bit of batter into the oil. (It

should come to the surface immediately and not change colour immediately)

Dip your vegetable pieces into the batter and ensure they are well coated and then place carefully into the oil. Fry in small batches for 4 or 5 minutes turning occasionally until they are golden.

Remove excess oil on kitchen paper and serve hot.

Matar ke Kachori (Pea Kachori)

Wonderful fried puffed pastry which is filled with spicy fried green peas. A great snack or something that can form part of any meal.

Ingredients for 12 Kachoris

For the pastry

1 cup of all purpose flour

pinch of salt

2tblsps oil

About ½ cup of chilled water.

For the filling

1 cup of green peas (frozen are fine)

1tsp oil

1tbsp ground coriander
1tsp ground fennel
1tsp chilli powder
1 tsp ground or minced ginger
½tsp powdered mango
Salt to taste
Oil for deep frying.

Method

Making the dough

Put the flour, salt and oil in a bowl and mix well with your hands to make a crumbly dough.

Add the chilled water a little at a time mixing with your fingers as you do so.

Do not knead and make a dough that is soft but not sticking to your fingers.

Cover with a damp cloth and let rest

for at least 15 minutes.

Make the filling

Heat the oil in a frying pan and gently stir fry until the peas become tender. Add the chilli powder, coriander, fennel, mango powder and some salt and continue stir frying for a few more minutes.

Mash the peas a little with a spatula and then let the mixture cool down to room temperature.

Putting everything together and making the Kachori

Slightly knead the dough and divide into 12 equal sized pieces

Take one of the pieces and flatten

using your fingers to make a flat circle about 2 inches in diameter.

Rest the dough in one hand make into a little cup and put around 1tsp of the pea mixture into the centre of the cup, pull the edges together so that the pea mixture is covered by the dough. Do this with the remaining balls of dough.

Allow the balls to rest for a few minutes and then place the filled balls on to a clean and dry surface and proceed to flatten the balls with the palm of your hand to make discs about 3 inches in diameter.

Heat about 1½ inches of oil in a frying

pan to a medium heat. It will be ready when if you put in a piece of dough it sizzles and slowly rises to the top.

Fry the Kachories in small batches, turning after they start to puff.. It should take about 3 minutes on each side. Do not cook on too high a heat as the Kachories will go soft and not be crispy.

Serve your Kachories with some chutneys.

Nargisi Kofta

This super little morsel is an Indian version of what the West would know as a Scotch egg although this uses lamb instead of pork to surround the egg. It's not too difficult to prepare and is really worth making.

Ingredients for 4 eggs

½ lb (250gms) lamb

1 onion peeled and chopped

½ cup (112)gms gram flour

4 hard boiled eggs (about 6 minutes and then put into cold water to stop the egg yolks from discolouring.

1tblsp fresh coriander finely chopped

1tsp cumin powder

1tsp chilli powder

1tblsp ground or minced ginger
6 chopped chillis (red or green)
Salt to taste

Method

Put the meat into a food processor and mince up for 30 seconds so that the meat almost goes into a single ball and then add the other ingredients and mince again until you have a smooth paste (about 1½ minutes)

Divide the mixture into 4 equal sized pieces.

Peel the hard boiled eggs.

Wet your hands and take a piece of the meat mixture and make it into a ball in your hands and then flatten into a pattie.

Put an egg into the centre of the pattie and work the dough around so that the egg becomes completely covered by the meat mixture.

To fry the Koftas you can either shallow fry in oil or deep fry at 360°F (180°C) until they are golden brown. This will take about 6 or 7 minutes.

Tip

You don't have to use lamb for this, you could use beef, chicken or turkey as they will all work well.

Spiced Chickpeas

Spiced Chickpeas are easy to make and can be used as a low fat, low calories substitute for nuts or crisps and are very tasty.

Ingredients

1 tin of drained chickpeas

2tblsps olive oil

2tblsps lemon juice

1tsp brown sugar

2tsp ground cumin

2tsp ground coriander

1tsp garam masala

Black pepper

1 tsp cayenne pepper

Salt to taste

Method

Heat the oven to 400°F (200°C)

Line a baking sheet with foil.

Mix the spices in a bowl until they are well combined and then spread onto the baking sheet.

Place the chickpeas on the spice mixture in a single layer and coat with spices. Place in the oven for about 20-25 minutes turning from time to time. The chickpeas will darken and reduce in size.

Allow the chickpeas to cool before serving and serve as a nibble with

drinks.

Chola Tikki (Chickpea Patties)

Chola Tikki are tasty little patties from potato and chickpeas and spiced. Very moorish and the could be served with a meal, as a snack during the day or with drinks.

Ingredients to make about 8 Tikki's

3 or 4 medium potatoes

1/2 tin of chickpeas drained

1tsp ground or minced ginger

2tsp chopped dried coriander or fresh

2 green chillis chopped

A few grinds of black pepper (more or less according to your taste)

Salt to taste

1tsp of lemon juice

Oil for shallow frying.

Method

Peel, boil and mash the potatoes.

Coarsely mash the chickpeas

Mix all the ingredient, except the oil together and mix well.

Season to taste.

Rub a little oil on your hands and divide the mixture into 8-10 portions depending on the size of Tikki you want and make each into a flat pattie about ½inch thickness.

Heat the oil in a fry pan and then fry the patties for several minutes, turning from time to time until they are golden brown on each side. Please ensure the pan is generously covered with oil.

Adjust the heat as required whilst frying.

Serve with some yoghurt and some chutneys such as coriander,(cilantro) and tamarind or even with tomato ketchup.

Onion Bhajis

Onion Bhajis are Indian fritters although they have become very popular all over the world. They are lovely.

Ingredients for 4-6 people

1 large onion sliced

220gms (1 cup) of chickpea flour
(gram flour)

2tblsps rice flour

1tsp baking powder

½tsp chilli powder

½tsp turmeric

½tsp each ground cumin and
coriander

Salt to taste

3.5 fluid oz (100ml) water

Vegetable oil for deep frying

Method

Put the flour and the spices into a bowl, mix together and then add the water and combine everything to make a batter and then add the sliced onion.

Heat the oil in a pan and check the temperature by dropping a little batter in. If it fries slowly the temperature is correct.

Take tablespoonful of the batter and drop it carefully into the oil ensuring that you do not overcrowd the pan or they will stick together.

Fry for a couple of minutes or until the become a lovely golden brown. When

cooked take out of the oil using a slotted spoon and place on paper towel to drain.

Sprinkle with a little salt and serve with coriander chutney or cucumber raita.

Paratha

Paratha is a flat bread made out of a dough made from flour and water. There are variations but here is the plain Paratha version.

Ingredients

$\frac{3}{4}$ lb (375 gms) wholemeal flour

1tsp salt

Water

1-2 tablespoons oil

Method

Sieve the flour into a bowl, add the salt and gradually add water and mix until you have a soft dough which is not sticky.

Knead the dough a little using your

hands.

Divide the dough into about 10 portions and roll out into circles 5-6 inches diameter. Brush with some oil. Fold this in half and once again brush with oil.

Roll out the dough to make a 5-6 inch diameter circle and cook in a hot frying pan. Brush a little oil around the edges of the Paratha and turn and cook the other side. The paratha is cooked when you have brown patches on both sides. Repeat the process with the remaining pieces of dough.

Serve the Parathas warm with chutneys, dhals, curries or raita.

Potato Parathas

This is a flatbread, similar to the previous recipe but filled with potato.

Ingredients

For the dough

1 cup whole wheat flour

Pinch of salt

Water as required to make the dough.

For the potato filling

2 Medium sized potatoes

Pinch of salt

½tsp ground cumin

2tblsps chopped coriander

1 green chilli, chopped

½tsp garam masala

You will also require a little extra flour for rolling the dough and some oil for cooking

Method

To Make the Dough

Sift the flour and mix with the salt and add water to make a soft dough.

Knead for a few minutes with your hands to produce a smooth and pliable dough.

Set the dough aside covered with a damp cloth to rest.

Filling

Peel and boil the potatoes and cook until tender.

Mash the potatoes and mix the green

chillies, cumin, salt and coriander to the mashed potatoes.

To make the Parathas

Divide the dough mixture into 6 equal parts and then divide the potato mixture into 6 equal parts.

Roll the dough into circles of about 3 inches in diameter and place a potato ball in the centre.

Pull the dough around the potato and seal so that the potato is enclosed by the dough. Repeat to make 6 balls

Let the balls rest for 10-15 minutes

Heat a skillet or a solid frying pan, (iron is best)

Dust the balls with flour to make the easier to roll, keep the ball with the

sealed side on top when rolling, press down a little then roll into 5-6 inch circles.

Put a Paratha into the pan when the pan is hot enough (i.e. when a drop of water sizzles when dropped onto it) .

The Paratha will start to change colour in places and should puff up a little. Spread about 1 tsp oil on the Paratha and flip over. Press the puffed areas with a spatula. Brush with a little more oil and flip again. When the Parathas are golden brown on both sides they are cooked.

Cool the Parathas on a rack.

Serve with chutneys of your choice, tomato is good or even yoghurt. You

could also serve with cheese and tomato on a fold over.

Pav

Pavs are Indian bread rolls, similar to the light dinner rolls familiar in the West. They are a staple food in India and can be served with a variety of meat and vegetable dishes and there will be a couple included following this recipe.

Ingredients

3 cups of bread flour and a bit extra for dusting.

1 packet of dried yeast

¼ cup water which has been warmed

1 cup of milk

3tblsp butter

2tblsp sugar

½tsp salt

Method

Heat the milk until it is lukewarm (you do not want it boiling), add the butter to the milk and set aside until later.

Mix the yeast, sugar and water together, set it to one side and leave it until it becomes frothy.

Add the milk mixture plus some salt to the yeast/water and and mix to combine everything.

Add the flour, one cup at a time and mix well so that everything is well incorporated. It will be a bit sticky and do not add extra flour unless it is too runny.

Place the dough onto a lightly floured surface and knead well with your hands. This part is important to get the gluten

working and you are looking for a pliable sooth elastic dough. This will take 8-15 minutes depending on how much effort you are putting into the kneading.

Put the lump of dough into a bowl that has been lightly oiled and cover with cling-film or a damp teacloth. Let the dough rest in a warm humid place until it has doubled in size.

Turn put the dough onto a floured surface and cut into 12 equal size pieces.

Roll each piece into a ball and place onto a floured baking tray next to each other about 1 inch or so apart. Once they rise again the will touch each other and form a lovely shape.

Place into the oven at 360°F (180°C)

and cook for a 20-25 minutes until they become golden on top.

Let them cool slightly before serving.

Pav Bhaji

Pav Bhajis use the Pavs from the previous recipe served with vegetable , the word Bhaji meaning vegetable. You can find them being served on the streets around Mubai where it is a most popular snack.

Ingredients for the Bhaji

- 4 potatoes peeled and cut into cubes
- 1 cup boiled green peas
- 1 cup cooked cauliflower florets
- 1 green pepper cut into small pieces
- 2 finely chopped tomatoes
- 2 onions peeled and finely chopped
- 2 clove garlic peeled and finely chopped

Butter or oil for frying

2tblsps garam masala

Salt to taste

1 onion and 1 lemon chopped for garnishing.

Method

Melt some butter or oil in a pan and soften the onion. Add the other vegetables plus the garlic. Mix well together and add the garam masala. Cook until everything is tender and then coarsely mash with the back of a slotted spoon. Add 1 tblsp butter and cook for a further couple of minutes. Take off the heat.

Take the Pavs from the previous recipe, slice in half and spread thickly with

butter and put face down onto a griddle pan. Press down and cook until they are crisp.

Serve the Pav Bahji with the bread garnishing with chopped onion and wedges of lemon.

Chola Dhabal (Chickpea Curry)

Chola Dhabal is a curry made of chickpeas with a tomato sauce. They are served on a Pav and is often served as street food as a breakfast dish.

Ingredients

- 1 tin of chickpeas
- 2 chopped onions
- ½ inch piece of ginger
- 2 garlic cloves
- 2 tomatoes
- 2 cardamom pods
- 4 cloves
- 1 bay leaf
- ½tsp ground cumin

½tsp ground coriander

1tsp garam masala

¼tsp turmeric

Salt and a few grinds of pepper to taste

Oil

Method

Using a blender make a paste of 1 onion and the ginger and garlic and put to one side.

Purée the tomatoes and put to one side

Heat the oil in a pan and add the remaining onion and sauté until soft. Add the chickpeas cardamom, cloves, bay leaf and cumin and cook for a few minutes on a low heat.

Add the onion mixture and cook for a

further 2 or 3 more minutes.

Add the turmeric, garam masala, ground coriander salt and pepper and mix well.

Add the puréed tomatoes and cook for a further 4 minutes adding water if necessary.

Remember you are not looking for a very wet dish but a fairly dry one.

Adjust seasoning and spicing to taste and serve on top of a Pav with some chutney.

You could make this dish a little more runny and serve with rice.

Note

You could use dried chickpeas but you would need to soak in water for

several hours and then cook first before making this recipe.

Split Pea Fritters

These are delicious fritters which can be made from split peas or alternatively you could use lentils.

Ingredients

1 cup (250 gm) yellow split peas which have been soaked overnight.

2 chopped garlic cloves

2tbs fresh ginger chopped

½ cup (120 ml) fresh coriander chopped

1tsp ground cumin

½tsp ground turmeric

1 fresh green chilli chopped

½tsp cayenne or chilli powder

½tsp salt and pepper to taste

½ cup (120 ml) gram flour

1tsp baking powder

2tbsp couscous

2 onions finely chopped

Lemon wedges to serve.

Oil for frying.

Method

Drain the soaked split peas and reserve a little of the water.

Put the chopped garlic and ginger into a blender until finely ground.

Add the peas and coriander plus 1 tablespoon of the reserved soaking water and blend to a paste.

Add the cumin, cayenne, salt and pepper along with the gram flour, baking powder and couscous to the mixture and combine. The mixture should be a thick

paste. If it is too stiff then add a touch more water and if it is too runny add more gram flour or couscous.

Add the finely chopped onion

Put oil into a deep frying pan to about 2 inches (5 cm) deep and heat until it is hot enough for a cube of bread to be browned in 30 seconds.

Use 2 spoons and form the mixture into bite sized balls and gently place into the hot oil. Cook until golden brown turning to ensure each side is browned.

Remove the fritters from the oil and place on kitchen paper to soak up excess oil.

Keep warm until ready to serve and serve with sliced lemon and chopped

fresh chilli.

Goan Fish Cakes

Goa, being a coastal state of India, has plenty of fish. Here fish is prepared with spices to make delicious fish cakes.

Ingredients

1lb (450gm) white fish skinned

2 potatoes which have been peeled, boiled and roughly mashed

4 spring onions chopped finely

2 finely chopped green chillies

2 tsp ground ginger

Some chopped coriander and mint leaves chopped

2 eggs

Breadcrumbs for coating

Oil for frying.

Poach the fish in a pan or steamer until cooked. Test with a fork and if the flesh flakes easily it is cooked. Once cooked remove from the pan and allow to cool.

Once cool, crumble into small pieces and mix together with the mashed potatoes, spring onions, coriander, chillies and mint along with one of the eggs and season with salt and pepper.

Take some of this mixture and make into a small cake with your hand. The mixture should make around 20 cakes.

Crack the remaining egg and beat gently and put onto a plate.

Put the breadcrumbs onto another

plate.

Dip each cake into the egg and then the breadcrumbs and repeat on the other side.

Do this with all of the cakes.

Fry in oil on each side until the cakes are golden brown.

Serve as a snack or appetizer with lemon wedges and a chilli sauce or perhaps just a green salad.

Curry Crackers

Curry Crackers make a great nibble to serve with an aperitif and could be served with a cream cheese or yoghurt topping.

Ingredients to make about 30

175gm (1½ cups) self raising flour

Pinch of salt

2tsp garam masala

75gm (3 oz) butter cut into dice

1tsp finely chopped fresh coriander

1 beaten egg.

For the topping

1 beaten egg

Black onion seeds

Garam masala.

Method

Preheat your oven to 400°F (200°C)

Put the flour, salt and garam masala into a bowl and add the butter.

Rub the mixture with your fingers until the mixture resembles breadcrumbs.

Add the coriander and the egg and mix until you have a soft dough.

Turn out onto a board and gently knead until smooth.

Roll out to a thickness of ¼ inch (3mm)

Cut the dough into rectangles measuring about 3 inches by 1 inch (7.5cm by 2.5cm)

Brush with little beaten egg and sprinkle each one with a few onion

seeds

Place the biscuits onto a non stick baking sheet and bake in the oven until they are light golden brown.

Remove from the oven and put onto a wire rack using a spatula. Dust each cracker with a little garam masala before serving. Use a pastry brush for the dusting.

Lamb Kebabs

Kebabs were first introduced to India by the Muslims and they have become a favourite Indian food. They are often sold on the streets and the spicy aromas of them cooking guaranteed to make your mouth water.

Ingredients to serve 4 people

1lb (454 gms) lean lamb minced

1 onion roughly chopped

1 inch piece of roughly chopped
ginger

1 crushed garlic clove

1 fresh green chilli finely chopped

1tsp chilli powder

1tbs chopped fresh coriander

1tsp ground coriander

1tsp salt

1 egg

1tbs natural yoghurt

1tblsp vegetable oil.

Method

Place all the ingredients except the yoghurt into a blender and blitz until the mixture binds together. Put into a bowl, cover the mixture and allow to marinade for about an hour.

Preheat the grill and then divide the lamb into 4 portions and using your hands roll each into a fairly long sausage shape and thread onto metal skewers. I would advise you putting some flour onto your hands to this.

Put the kebabs into the refrigerator for an hour.

Brush each kebab lightly with oil and yoghurt and then place under a hot grill for about 10 minutes or until they are brown all over.

Serve with a cucumber raita the recipe for which is below

Cucumber Raita

Ingredients

8fl oz (250ml) natural yoghurt

½ cucumber finely chopped

2 tbsps fresh mint

Pinch of salt.

Method

Mix all the ingredients and place in the refrigerator to cool for at least 15 minutes.

Shammi Kebabs

This Indian dish has its origins in Persia. A delicious treat.

Ingredients to serve 4

2 onions finely chopped

9oz (50gm) finely cubed lean lamb

2oz yellow lentils or yellow split peas.

1tsp cumin seeds

1tsp garam masala

4-6 green chillis

2 inch fresh root ginger finely grated

6fl oz (175 ml) water

Fresh coriander to garnish

Juice of 1 lemon

1tblsp gram flour

2 beaten eggs

Vegetable oil for shallow frying.

Method

Put the onions, lamb, lentils or split peas, cumin seeds, garam masala, chillies and ginger into a pan with the water and bring to the boil. Simmer covered until the meat and dhal are cooked then remove the lid and continue to cook for a few more minutes to allow the excess liquid to reduce. Allow to cool.

Place the mixture into a blender and blitz until you have a rough paste. Alternatively use a pestle and mortar for this.

Put the paste into a mixing bowl and add the coriander, mint leaves lemon

juice and gram flour. Combine everything well using your fingers. Continue until you have a semi solid and fairly thick consistency.

Divide the mixture into about 10 equal portions. Make each into a ball and then flatten slightly.

Chill for an hour in the refrigerator. Dip each Kebab into the egg and shallow fry each side until the Kebabs are cooked and golden brown.

Dry on kitchen paper and serve.

Peanut Crackers

Peanut Crackers are tasty little snacks and are popular throughout South East Asia. A much more interesting version of the humble potato crisp.

Ingredients to serve 4 people

8oz (225gm) rice flour

1tsp baking powder

1tsp ground turmeric

1tsp ground coriander

½ pint (300 ml) coconut milk

4oz (115gm) unsalted peanuts crushed
or coarsely chopped

2-3 macademia nuts ground

2 crushed garlic cloves

Corn or peanut oil for shallow frying

Salt and black pepper

For the seasoning

1tsp chilli or paprika flakes

Salt

Method

Place the rice flour, turmeric, baking powder and ground coriander into a bowl.

Make a well in the centre and stir in the coconut milk to make a smooth batter.

Add the peanuts and macademia nuts along with the garlic, mix well. Season with salt and pepper and put aside to rest for about 30 minutes

In the meantime make the seasoning by mixing the chilli or paprika flakes with a little salt.

Heat a little oil in a frying pan and drop the batter into the oil a spoonful at a time, enough for each cracker. Fry on each side flipping over when the edges become brown and crispy. It doesn't matter if they vary in size

Drain on kitchen paper and transfer to a basket for serving. Sprinkle the chilli mixture over the crackers and serve with some chilli sambal.

Spicy Corn Patties

These make a great snack food. Serve with a chilli sambal on the side as this will give it an extra fiery kick.

Ingredients for 4 people

1 medium can of sweetcorn or 2 fresh corn on the cob.

3 chopped shallots

2 chopped garlic cloves

1oz fresh ginger finely chopped

2 chillies seeded and chopped

2-3 candlenuts or macademia nuts ground

1tsp each ground coriander and cumin

1tsp coconut oil

2-3 spring onions finely chopped

3 eggs

3-4 tblsp freshly grated coconut or desiccated coconut
Corn oil for frying
Salt and pepper

Method

If you are using fresh corn on the cob, boil them in water for about 8 minutes. Drain and cool and then remove the corn and discard the cobs.

Grind the shallots, garlic, ginger and chillies to a paste using a pestle and mortar or a processor. Add the nuts, coriander and cumin and blend well together.

Heat the coconut oil in a heavy pan and stir in the spice paste. Fry until the paste begins to colour and becomes

fragrant. Put on a plate and allow to cool.

Beat the eggs and add the coconut, spring onions and beat in the corn and spice paste. Season with salt and pepper.

Heat a thin layer of corn oil in a frying pan and drop spoonful of the corn mixture into the oil and fry until golden brown on both sides.

Once cooked place onto kitchen paper to remove excess oil then place onto a plate to serve along with lime wedges and a chilli sambal as a dip. You could place them onto a bed of salad leaves or fresh coriander leaves to add to

presentation.

Spicy Shakarkandi (Sweet Potato)

Shakarkandi is very much a Delhi street food dish. You know when summer is over in Delhi as the carts are out selling this simple delicious and nutritious snack.

Ingredients for 2 servings

3-4 sweet potatoes

3-4 finely chopped green chillies

½tsp cumin powder

½tsp chilli powder

½tsp ground black pepper

Salt to taste

2tblsp lemon juice

2tblsp oil

2tblsp fresh chopped coriander

Method

Boil or steam the sweet potatoes for about 15-20 minutes. Cool, peel and cut them into cubes

Heat some oil in a pan and add the chilli, cumin, black pepper and salt.

Add the potatoes and stir well to ensure that they are well coated.

Sprinkle with lemon juice.

Garnish with the coriander leaves and serve.

Chilli Cheese Toasts

This is really a very simple recipe to end on. A quick Indian twist on cheese on toast. Here is a quick breakfast, lunch and canapé if cut into small squares which can be made in 10 minutes or so.

Ingredients

2 or 3tblsps grated cheese
(mozzarella, cheddar or amul)

2 finely chopped chillis

A small onion finely chopped

A small red or green pepper finely chopped

A twist of pepper and salt if required.
(Remember cheese is salty)

2tblsps finely chopped coriander

1 or 2 slices of bread, either white or wholemeal.

Method

Mix the cheese, chillis, onion, pepper, coriander and add a couple of grinds of pepper.

Lightly toast the bread,

Place the mixture onto a slice of the toasted bread and sprinkle a little extra cheese on top.

Bake in a pre-heated oven at 175°F for about 5-6 minutes or until the cheese has melted.

Delicious.

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