

Afghan Vegetable Fritters

<p>Equipment:</p> <p>Measuring cups and spoons Sharp knife Medium bowl Wooden spoon Slotted spoon Large frypan Paper towel</p>	<p>Ingredients:</p> <p>2 cup chickpea flour (besan) 1 tbs. asafoetida (optional) 1 cup unbleached all-purpose flour 1 tsp. baking soda 1 and 1/2 tsp cream of tartar 1/2 tsp cayenne pepper 2 tsp coriander powder 2 tsp cumin powder 2 tsp turmeric 1/4 tsp sea salt 4 tbs. lemon juice Oil, for frying 3 cups sliced potatoes (1/2 cm thick) 3 cups cauliflower florets 2 cups chopped capsicum</p>
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What to do:

1. Blend flours, baking soda, cream of tartar, salt and spices.
2. Gradually whisk in water and lemon juice to make a smooth batter the consistency of heavy cream. Set aside.
3. Heat about 10 cm of oil in a large frypan or deep fryer.
4. Dip vegetables in batter to coat. Immerse in hot oil, turning to cook evenly, until golden brown, about 5 minutes. Remove with a slotted spoon and drain on absorbent paper.
5. Cover and place in a warm oven.