

# KOHLRABI PAKORA

Pakora are delicious little Indian fritters often eaten for snacking or as an appetizer. Make sure your spices are fresh for maximum flavor.

**by Corporate Chef Kurt Kwiatkowski**

**Featured Food:** Kohlrabi

**Yield:** Makes 16-18 fritters

## Ingredients

3 c. (about 2 medium) shredded kohlrabi	2 t. garam masala
1 jalapeno (deveined and seeded), minced	1 t. ground cumin
2 cloves of garlic, minced	½ t. cayenne pepper
2 T. minced fresh ginger	1 T. kosher salt plus small amount for sprinkling
½ c. julienned red onion	1 egg
¼ c. shredded carrot	Oil for deep frying
¾ c. chickpea flour	¼ c. chopped cilantro
2 t. curry powder	½ lemon cut into wedges

## Preparation

Put your prepared vegetables in large bowl. In a separate bowl, whisk the chickpea flour, spices, and salt until combined. Add flour mixture and egg to vegetables. Mix well. If the mix looks dry, add a little water to make sure the flour sticks to the vegetables.

Heat oil in fryer or skillet until oil temperature reaches 350°F.

Using a tablespoon, get a heaping spoonful of mix into fryer. Fry scoops in the oil for about 6 minutes, or until a nice golden brown. Work in small batches so your oil does not cool off.

Remove pakoras from oil and place them on paper towel. Garnish with a little more kosher salt and cilantro. Serve lemon wedges as a garnish