

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