



Chicken pakora

Glasgow's favourite starter: spiced chicken in a crisp gram flour batter, with a sweet chilli or spicy yoghurt dip on the side.



Serves 4

Prep 20 min

Cook 20 min

Ingredients

500g boneless chicken thigh or breast,
in bite-sized strips

1 tsp ginger paste

1 tsp garlic paste

1 tsp salt

1 tbsp lemon juice

For the batter

150g gram flour

2 tbsp rice flour or cornflour

1 tsp chilli powder

1 tsp ground cumin

1 tsp garam masala

½ tsp ajwain (carom seeds)

½ tsp salt

1 handful fresh coriander, chopped

1 litre oil, for deep-frying

For the dip

150g plain yoghurt, with mint sauce,
chilli sauce or a pinch of chilli to taste

Ask at the counter for

500g boneless chicken thigh or
breast, in bite-sized strips

Method

1. Mix the chicken with the ginger, garlic, salt and lemon juice and leave for 30 minutes.
2. Whisk the batter ingredients with about 150ml of cold water to a thick batter that coats a spoon. Stir in the chicken.
3. Heat the oil in a deep, heavy pan to 180°C, or until a drop of batter rises and sizzles straight away. Never fill the pan more than a third full.
4. Fry the pakora in small batches for 5 to 6 minutes, turning, until deep golden and the chicken is cooked through. Drain on kitchen paper.
5. Serve hot with the dip and lemon wedges.

Tips

- Don't crowd the pan: the oil cools and the batter goes soggy.
- Mushroom, onion or potato slices in the same batter make vegetable pakora.

