

## Dana jeera mushroom bajias

(Serves 4)



14 tbsp gram flour  
3 tsp grated ginger  
1 tsp green rocket chilli  
1 tsp ground cumin  
2 tsp dried coriander  
1 tsp cumin  
¼ tsp turmeric  
Salt to taste  
2 tbsp fresh coriander leaves  
A pinch chilli powder  
2 tsp ground nut oil  
150ml luke warm water  
750g whole medium sized chestnut or button mushrooms  
Ground nut for oil for deep frying

### Preparation

Grate the ginger and finely chop the green chilli.

Prepare the mushrooms by cutting the larger ones in half and keeping the smaller ones whole. Wipe them clean and avoid soaking them in water as this will make the mushrooms limp.

### Method

1. In a bowl, sieve the gram flour and add the ginger and green chilli. Add a little water and using your hand beat the mixture to form a paste, making sure to avoid lumps. Mix in some more water and continue to beat.
2. Once you have a smooth thick paste consistency, add the dry spices, 2 tsp oil and salt, and beat. Cover and leave the batter somewhere warm for 1 hour.
3. Approximately half-fill a heavy bottom Lowu or a heavy bottom wok with groundnut oil, and heat.
4. Take the batter and add a little more water to loosen the mixture to form a batter consistency. Mix in the fresh coriander leaves.
5. (Test the oil by dropping a little batter into the oil if it rises to the top within a few seconds and becomes crispy then its ready.) Dunk the mushrooms into the batter and then place them in the hot oil. Give them a few seconds then frequently turn them until crispy and golden brown, drain off the excess oil.



Accompany this dish with fresh coriander and lili chilly chutney.

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