

PREPARATION TIME:
15 minutes + overnight
marination

COOK TIME:
45 – 50 Minutes

SERVING SIZE:
8

INGREDIENTS

- 2 medium onions, thinly sliced
- 2 medium potatoes, peeled and grated or finely sliced
- 2 green chillies, finely chopped (optional)
- 2 cups chickpea (gram) flour
- 2 tbsp chopped fresh coriander
- 2 tsp cumin seeds
- 2 tsp ground coriander
- 1 tsp turmeric
- 1 tsp garam masala
- 1 tsp salt
- ½ tsp baking powder
- Water as needed
- **B-well Chef Frying Oil**, for deep frying

For the Mayo Raita

- ½ cup **B-well Thick & Creamy Mayo**
- ½ cup **B-well Original Tangy Mayo**
- ½ cucumber, finely chopped
- 2 tbsp fresh mint, chopped
- Juice of 1 lemon
- Pinch of salt

METHOD

1. In a large bowl, combine onions, potatoes, chillies, and coriander.
2. Add chickpea flour, spices, salt, and baking powder. Mix well. Add a splash of water to bind — the mixture should hold together but not be runny.
3. Heat **B-well Chef Frying Oil** in a deep pan or fryer to 175–180°C.
4. Drop spoonfuls of the mixture into the hot oil in batches. Fry until golden and crisp (about 3–4 minutes). Remove with a slotted spoon and drain on paper towel.
5. For the raita, whisk together B-well Thick & Creamy Mayo and B-well Original Tangy Mayo. Stir in cucumber, mint, lemon juice, and salt. Chill until serving.
6. Serve the bhajis hot with the mayo raita alongside.



Chef's Tip: Bhajis are one of the best fryer tests — they can absorb up to 20% oil. If they stay light and crisp, your oil is working at its best.

ONION & POTATO BHAJIS

WITH MAYO-RAITTA