



I've always had a bit of a negative impression of Swede personally. It's OK mashed with Carrots or just boiled as a vegetable. But it's not an a veg I have personally really considered to be very versatile. That's probably just me. So I wondered what else can you use Swede for?

Our Gram Flour Bhaji mix has had all sorts of strange additions, Beetroot and Onion worked well for example. **But what about a Swede Bhaji, would that work?**

Well generally it did. There was one interesting oddity though. I added two table spoons of Polenta to the basic Bhaji mix ([Which is here](#)) with the intention of adding a bit of bite as I expected the Swede to soften when it was fried. The Polenta reacted with the protein in the Gram Flour which resulted in something quite strange?. As the Bhajis cooled they fell apart before our eyes! Hot they were fine and held together well.

So forget the Polenta, but apart from that we can confirm that Swede Bhajis are actually a thing!