



This is not one of our creative recipes, Sue actually found this recipe and decided to give it a go. It worked!!!

Ingredients:-

1 Onion, finely chopped
1 Tsp of Turmeric
½ of a Tsp of Cumin Seeds
¼ of a Tsp of Chilli Powder
A handfull of Coriander leaves, chopped
4 Eggs
100g of Cornflour
150ml of Almond Milk, plus a dash of water
3 Green Chillies, chopped
Salt & Pepper to season
Oiled Tins

Method:-

- (1) Place the Onion, Turmeric, Cumin Seeds, Chilli Powder, Green Chillies, Coriander, Salt & Pepper in a bowl.
- (2) Mix well and allow to stand for a hour ore so.
- (3) Combine the Eggs, Cornflour, Milk and Water.
- (4) Add the Onion mix and whisk well to make a batter.#
- (5) Pre-heat your tins to 200c.

- (6) Pour the mix into the tins and return to the oven as quickly as possible.
- (7) Cook for 10 minutes and then reduce the heat to 180c for a further 15 minutes.

These went really well with the Masala Roast Chicken.