Kenyan Potato Bhajias

Serves 6

**Ingredients:**

-6 medium potatoes thinly sliced

-1 cup plain flour

-1 cup besan (chick pea) flour

-1 tsp garam masala

-1 tsp paprika

-1 tsp cumin

-2 tsp minced garlic

-2 tsp minced ginger

-2 tsp chopped coriander leaves / paste

-pinch salt

-approximately 1 cup water

-oil for deep-frying

**Method:**

1. Combine flour, besan flour, garam masala, paprika, cumin and coriander in a large mixing bowl.
2. While stirring, add water slowly until the mix resembles a thin pancake batter.
3. Stir garlic and ginger into batter.
4. Dip the slices of potato in the batter, ensuring they are fully coated.
5. Heat oil in a deep-frying pan.
6. Drain your potato slices of excess batter, and place carefully into the hot oil.
7. Fry the Bhajias until they are golden brown.
8. Remove from oil and place on paper towel to drain off excess oil.