These crunchy parcels of sweetcorn, potato and peppers cut with the masala trinity (chillies, garlic and ginger) and coated in crunchy semolina are straight from the Indian subcontinent’s rural northern heart. Full of flavour yet light and textured it’s a tiffin snack. Your taste buds will beg for another portion.
Sweetcorn Bhajis (Delhi)

SERVES 18+

4 green chillies
6 garlic cloves
1 thumb of ginger
1 x 340g tin of sweetcorn (drained)
2 tablespoons veg oil plus more for frying
1 red pepper (diced)

1 medium onion (diced)
3 medium potatoes (peeled, boiled and cooled)
Handful of fresh coriander (finely chopped)
Handful of fresh mint (finely chopped)

2 tsp cumin seeds
1 tsp onion seeds
50g cornflour
200g coarse semolina

In a blender, pulse the chillies, ginger, garlic and sweetcorn until you have a coarse blend.

Heat the oil in a pan and add the pepper and onion, cooking for 4-5 minutes over a medium heat until they've softened. Remove from the heat and allow to cool.

Grate the potato into a large bowl and add handfuls of the sweetcorn mix, carefully squeezing out as much moisture as possible. Now add the onion and pepper together with the sweetcorn, coriander and mint. Season with salt, drop in the cumin and onion seeds along with the cornflour and mix gently. Cover and let the mix cool in the fridge for up to an hour.

Remove the sweetcorn mix, dust a cool surface with the semolina, grease your hands with some oil and tear off golf ball sized chunks. Roll these into balls then gently roll each ball in the semolina to coat it and gently press down to create a flatter oval (easier to fry).

Heat the oil in a large frying pan or fryer to approx. 160°C and when it comes to heat test the temperature by dropping in a little of the mix. If it bounces to the top it's hot enough. Fry in batches for 90 seconds or until golden brown on both sides, then drain the bhajis on kitchen paper.

ALSO AVAILABLE ONLINE AT:
www.justiceandcare.org/spiceforlife
www.urbanrajah.com