

Pandella

3 cups grated vegetable (pumpkin or pawpaw, or cucumber) 1 cup cake flour 1 cup chana flour (gram or pea) 1 cup mealie meal 1 tsp sugar 1 large grated onion 1 ½ tsp salt to taste 1 ½ tsp garlic 3 tsp green pounded chillies 1 tsp soomph (fennel) ½ tsp crushed cumin (jeera) ½ tsp crushed coriander

Note: The grated green paw or pumpkin must be allowed to steep in boiling water for 10 minutes. Then drain dry in colander. Cucumber is used raw. Sift all dry ingredients together. Mix the grated vegetables, green chillie, garlic, onion and 2 tablespoons of chopped fresh spring onion. This will be like thick bhajia (chillie bite) batter. Take tablespoonful at a time and drop into hot oil. Fry gold on both sides and drain on kitchen paper. Pandellas can also be grilled over a tava – in this case pour oil on each side and braise till browned. But take care to press each spoonful flat with the back of the spoon. Note: this makes a large quantity of pandellas