

Bara

Ingredients

- 1 cup chickpea flour
- 1/2 cup all purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1/2 onion, finely chopped
- 1 Tbsp finely chopped scallot
- 1 clove garlic, minced
- 1 tsp curry powder
- water
- oil for frying

Directions

Sift together the flours, baking powder and salt into a medium size bowl. Add the chopped onion, scallot, garlic and curry powder and mix well. Add enough water to make into a workable batter.

Heat 1" of oil in a frying a pan over high heat. Spoon batter onto the hot oil and deep fry, turning, until golden. Serve with [achar](#) or chutney.