

YIELD

Danny's  
*Snow Flake Pakoras*





## Danny's *Snow Flake Pakoras*

### What's the dish?

Mughal Pakoras served with Tamarind and Green Chili Sauce

### Why is it important to me?

Growing up, pakoras became a symbol of celebrations no matter how big or small. We had them at the first drop of the monsoon rains, a promotion, a participation certificate at school, or simply when we felt happy. As six siblings, we'd all be fighting for that last pakora on the plate every single time.

While pakoras, one of the most versatile snacks on the table are meant to be devoured in all seasons, the lip-smacking chunks have a special space in the Iftar menu during the Holy month of Ramazan. Every household in Pakistan, a country of 200 million, serves its own version of pakora throughout the month of Ramazan. From cabbage to okra to potato pakoras, there is just no stopping when it comes to experimenting with these fried nibbles and there can never be two same kinds of pakoras in two different places.

But here's my mom's version that has been passed down in her family since the 1800s from her Mughal ancestors.

### Ingredients:

- Chickpea flour
- Spinach
- Cabbage
- Spring onions
- Green chillies
- Water

### Directions

1. Except for the water, combine all the ingredients in a large mixing bowl.
2. Slowly add water to form a thick but flowing batter (you may need a bit more than 1/4 cup).

3. Use a wired whisk or wooden spoon to help remove any lumps and form a smooth batter.
4. Add enough oil for deep frying in a wok or shallow pan, and heat.
5. When the oil is medium hot, drop in spoonfuls of the batter and fry until golden brown.
6. Line a plate with a paper towel to absorb any excess oil, as you remove the pakoras from the heat.
7. Serve hot with your choice of dipping sauce.



Have a  
flavourful  
Holiday!

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