

# Samosa Company

## Gluten free onion bhajee pre-mixes

Purchase these from in the food hall at our stall, then:-

- Add the entire contents of this pack to 200g of diced onions and mix.
- Add salt to taste.
- Allow to stand for 15 minutes.
- Mix the ingredients again.
- Depending on variety of onion mixture may be dry. Add a few drops of water if necessary to make a thick batter paste covering all the onions.
- Heat cooking oil to 180-190°C. Using two teaspoons, scoop the mixture with one teaspoon, flatten the mixture lightly with the other teaspoon before removing the mixture into the hot oil.
- Fry in hot oil until the bhajee is cooked and floats to the top of the oil.
- Drain the bhajees on absorbent paper towel before serving.
- Sprinkle a little salt on the bhajees if necessary.
- Makes approximately 25 onion bhajees. Bhajees can be frozen after being cooled down.'

We have six varieties of products in this range.

We will also have a small range of ready prepared curry mixes where simple procedures as above will apply.