

# Chick peas, yellow beets and red onions bhajis.

## Recette pour 4 personnes

**Description** Typical indian appetizer, chick peas, red onions and yellow beets donuts with spicys, serve with greek yogourt.

## Ingrédients

For the bhajis

- 3 Unit(s) Yellow beet
- 2 Unit(s) Red onion
- 250 Ml Chick peas flour
- 125 Ml Wheat flour
- 10 Ml Baking powder
- 5 Ml Curcuma
- 5 Ml Coriander
- 5 Ml Cumin powder
- 15 Ml Salt
- 125 Ml Warm water
- 500 Ml Greek yogurt
- 12 Sprig(s) Chives
  
- Salt and pepper

## Préparations

Temps de préparation **30.00 mins**

For the preparations

In a big pot, cover the beets with cold water and 2 table spoons of white vinegar, bring it to boil and cook it for 45 minutes. Ciselez the red onion and the chive. Once the beets are cooked, peel it, shred it and dry it in a clean towel.

For the bhajis

In a bowl, mix the flours, the spicys, the baking powder and the warm water, mix it well. Then add the beets, the red onions and mix it again. In another bowl, mix the yogurt, the chive and season it. In the fryer, lets fall some balls of dough with a table spoon, and cook it for 3 minutes, put it on a scott towel. Serve it hot with the yogourt on the side.

**Bon appétit!**