



Consejo del chef

Serve with the pakoras, and garnish everything with chopped spring onion stalks.

Raciones para 4

1 Potato
2 Carrots
1 Spring onion
½ Courgette
Salt
1 **Teaspoon** Turmeric
½ **Teaspoon** Cumin
1 **Teaspoon** Curry
60 **gr** Chickpea flour
20 **gr** Rice flour
100 **ml** Water
4 **gr** Olive oil
4 **gr** Coriander
40 **gr** Tahini
1 Greek yogurt
1 Clove of garlic
50 **ml** Lemon juice
1 **gr** Fresh ginger
Spring onion stalk

- 1 For the pakoras, peel potatoes and carrots. Julienne all the vegetables, including the spring onion and courgette.
- 2 Cook on high heat on a grill to lightly brown the outside. Set aside in a mixing bowl.
- 3 Add the spices, flours, and pour the water little by little to combine all the ingredients thoroughly.
- 4 Make mounds from the dough and place them over the perforated AirFry tray lined with parchment paper.
- 5 Sprinkle with olive oil spray and cook for 10 minutes at 220 °C.
- 6 For the sauce, combine all the ingredients in a beaker or similar container and blend until soft.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pakoras-airfry/>

