

Recipe for Beguni

Ingredients

1 aubergine

150g gram flour

Around 75ml water or enough to get a batter

1 / 4 teaspoon of chilli powder and turmeric powder

1 / 2 teaspoon coriander powder and baking powder

2 teaspoons of onion seeds (kalonji)

Salt to taste

Method

1. Slice the aubergine 1cm thickness.
2. Make the batter by mixing all the dry ingredients with the water.
3. Dip the aubergine slices in the batter, ensuring that they're well coated.
4. Fry the aubergine slices in hot vegetable oil until golden brown on both sides.
5. Serve hot. Can be eaten alone or with ketchup or mint and yoghurt sauce.