



VEGETABLE PAKORA
with
CILANTRO MINT
LIME YOGURT

Trefethen

VEGETABLE PAKORA *with* CILANTRO MINT LIME YOGURT



YOGURT INGREDIENTS

1/2 cup fresh mint leaves
1 cup fresh cilantro leaves
1 large lime, zest & juice
1 cup plain Greek yogurt
2 ice cubes
salt to taste

PAKORA INGREDIENTS

2 ¼ cups chickpea or all-purpose flour
1 tsp turmeric powder
1 tsp cumin powder
1 tsp coriander powder
1 tsp fenugreek powder
1/2 tsp cayenne pepper
2 tsp salt kosher salt
1 cup water
½ cup yellow onion, grated
1 large yellow potato, peeled and grated
¼ head cauliflower or broccoli, finely chopped or grated
1 Tbsp fresh ginger, minced
2 Tbsp cilantro leaves, roughly chopped
oil for frying

PROCEDURE

1. For the yogurt sauce, add all ingredients into a blender. Blend on high for about 1 minute. Taste and add salt as needed. Refrigerate until ready to serve.
2. To prepare the pakora, sift the chickpea flour, turmeric, cumin, coriander, fenugreek, cayenne, and salt into a large mixing bowl. Wisk in the water and mix well - this will be a very thick batter at this point.
3. In a separate mixing bowl, combine your vegetables and season with a pinch of salt. Fold in the herbs and vegetables into the chickpea batter using a spatula, mixing well to combine. The batter will start to thin as the vegetables drop their water. Let rest for 30 minutes before cooking, or you may also prepare the batter the day before cooking.
4. Ready a pan to shallow fry. Using two spoons or a cookie-dough scoop, form batter into golf ball-sized portions and fry until golden on all sides. Remove from oil and let drain on paper towels.
5. Arrange pakora on your favorite platter and serve yogurt sauce alongside for dipping. Enjoy!

TREFETHEN WINE PAIRING

***Dry Riesling:** This wine is crisp and zesty, showing beautiful notes of lemon, lime, and spring flowers. The nose explodes with fresh aromas of lemongrass, ginger, and white pepper. It's balanced with refreshing acidity and an elegant finish.*