

Curried Chickpea fritters with spicy dipping sauce

Ingredients

Fritters

- 1 can chickpeas, drain and rinse
- ¼ cup parsley, roughly chopped
- ½ red onion, finely chopped
- ½ cup All Purpose flour
- ½ tsp baking powder
- ½ cup soy milk
- 1 ½ tsp egg replacement
- 1 TBSP tahini
- 2 tsp curry powder
- Oil for frying

Dipping sauce

- ¼ cup vegan mayo
- ¼ cup sriracha hot sauce

Method

1. Place half of the chickpeas into a bowl and roughly mash them with a fork. Add in the rest of chickpeas, parsley, chopped onion and the flours.
2. In a measuring cup, add the milk, egg replacement, tahini and curry powder. Whisk until well combined, then add to the chickpea mixture. Mix everything up, cover and place in the refrigerator to chill for at least an hour.
3. When you are ready to fry, place plenty of oil into a small saucepan over medium-high heat. After about 8-10 minutes, it should be ready. Throw a pinch of the batter into the oil—if it sizzles immediately, you are ready to fry.
4. Stir up your chickpea batter with a strong fork. Scrape out a bit of the batter, keeping a messy shape to it. Slowly slide it into the oil and fry until golden brown, about 5 minutes. Remove with a heat-resistant slotted spoon or tongs and place on paper towels to drain. Sprinkle it with some salt immediately after taking it out of the oil.
5. To achieve crispy fritters, only fry one or two at a time—if you add too many, it reduces the temperature of the oil, leaving you with soggy and oily fritters.
6. Serve immediately with the sriracha dipping sauce.