



ONION BHAJI SCOTCH EGGS

These onion bhaji Scotch eggs are a bold, flavour-packed twist on a classic snack.

Soft-boiled eggs are wrapped in a spiced chickpea paste, then coated in a crisp, fiery onion bhaji batter and deep-fried to golden perfection. The result? A crunchy, aromatic shell that gives way to a molten yolk centre. Best served straight out of the fryer with a sweet coriander chutney.

Prep time 30 minutes | Cook time 15 minutes | Makes: 4

Ingredients

1 onion finely chopped
2 cloves garlic
2 410g tin chickpeas drained
2 tsp garam masala
2 tsp ground cumin
20g coriander, finely chopped
4 Leghorn White eggs, soft boiled
50g rice flour
1 litre sunflower oil

For the coating:

2 large onions (200g), peeled and finely sliced
1 tsp sea salt
1 green chilli, finely sliced
1 tbsp fresh ginger
2 cloves garlic
100g gram flour
50g rice flour
½ tsp chilli powder
1 tsp coriander powder
½ tbsp nigella seeds
½ tsp baking powder

Gently fry the onion and the garlic until soft and golden, then remove from the heat and set aside.

Blitz the chickpeas and the cooled onion and garlic in a food processor to make a rough paste, then tip this into a bowl, add the coriander and spices and season well with sea salt.

Take the eggs, dust in the rice flour, then press the chickpea mixture around to coat (like a sausage meat) and pop in the fridge to chill while you prepare the coating.

Place the sliced onions in a colander with the sea salt and set aside for 15 minutes.

Preheat a pan or deep fat fryer with 1 litre of sunflower oil to 180C. Squeeze the excess moisture from the onions, and add them to a bowl with the chilli, ginger, garlic, gram flour, rice flour, spices and baking powder. Scrunch them together with your hands.

Remove the eggs from the fridge and gently press the bhaji mixture around the outside to completely coat.

Lower each egg into the oil, working 2 at a time depending on the size of your pan. Fry for around 5 minutes until golden and crisp, turning occasionally.

Serve immediately with a coriander chutney.



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