



PAKINESE PAKORAS

By Arhama Siddiq

Prevailing for more than 5000 years, Chinese cuisine has mixed within Chinese people's intelligence and life experiences, historic legacies, spiritual beliefs, traditional characteristics, and so much more. The Pakistani food palate has always had a fascination with continental food, whether it is Italian, Mediterranean or Middle Eastern cuisine. But the flavors of the oriental have always occupied a special place in the hearts of Pakistanis, just like special relationship the country has with the land of their origin (China).

The most sought-after items are the golden brown chowmein noodles, which have been impeccably embraced by desi menus all over the country. With dishes ranging from poultry to meat to vegetables, Chinese dishes contain something for everyone.

Now to the exciting bit.

Pakistanis' love for pakoras cannot be explained in words. Whether it is Ramazan, monsoon season, a lunch or a casual tea meeting, one cannot have enough 'pakoras'. No matter how much attractiveness burgers, pizzas and other fast foods hold for the present generation, the

love for pakoras will continue till the end of time. The balance of different spices and aromas are truly a reflection of the taste of not only Pakistani cuisine but Pakistan itself.

By adding a Chinese twist to the desi pakoras we all have grown up loving, these 'Pakinese Pakoras' as I call them are overflowing with flavor, and certainly a treat to devour. The aroma is completely unlike from the regular pakoras. And to top it all, the nutrition value of the ingredients is even better than the desi version.

So here is the recipe for Pakinese Pakoras.

Ingredients:

- ✓ Capsicum - 1 (chopped)
- ✓ Carrot - 1 (chopped)
- ✓ Boiled chicken - ½ cup (shredded)
- ✓ Onion - Quarter (chopped)
- ✓ Corn flour - 1 ½ cup
- ✓ Milk - as per requirement
- ✓ Soya Sauce - 4 to 5 tsp
- ✓ Chilli sauce - 3 tsp
- ✓ Salt - to taste
- ✓ Chicken powder - ½ tsp
- ✓ Black pepper - ½ tsp
- ✓ Egg - 1

Method:

1. Chop the carrot, capsicum and onion and sauté them in oil for two minutes.
2. Take out the vegetables in a bowl and add the corn flour and milk in such a way that it turns into batter. Add milk according to how thick you want the batter to be.
3. Add shredded chicken.
4. Add soya sauce, chili sauce, salt, pepper, and the chicken powder in the batter and blend the egg and add it into the batter.
8. Heat the pan and drop the batter into the pan using a tablespoon. Fry for seven to eight minutes until they turn golden.
9. Serve them while they're hot with some mint chutney or ketchup.

Enjoy!



The writer tweets @arhama_siddiq and maintains a food website www.chakhoos.com.

