



# Cape Malay Daltjies

*One of the most loved snacks for Ramadan are Cape Malay Daltjies (Chilli bites) or the Indian version Bhajias. Regardless of which name you prefer to call them, these are easy to make and serve to break your fast as a part of the meal, or serve as a side with soup*

## Ingredients

Oil for frying  
1 small onion, finely chopped  
1 small potato, grated  
1¼ cup chana/chickpea flour  
1 cup (250 ml) spinach, shredded  
1 tsp (5 ml) salt  
¼ tsp (1.25 ml) turmeric  
¼ tsp (1.25 ml) cumin  
¼ tsp (1.25 ml) coriander powder  
½ tsp (2.5 ml) red chilli powder  
2 tsp (10 ml) chopped curry leaves (dried or fresh)  
½ cup (125 ml) chopped fresh coriander  
2 green chillies chopped  
½ cup (125 ml) water  
1 tsp (5 ml) baking powder

## Method

1. Pour a suitable amount of oil, about 4 - 5 cm deep, into an AMC Frying Pan of your choice. Heat over a medium temperature with the lid off.
2. Mix all the ingredients together except water and baking powder. Add the water gradually to form a thick paste. If your oil is ready for frying, add the baking powder and mix through. If not, only add the baking powder just before you start frying.
3. Once the oil is at the right temperature, drop tablespoons of batter into the oil and fry on both sides until golden brown and cooked evenly. Remove with a slotted spoon, cool slightly and serve

### TIPS

- If you prepare the batter in advance, add less water and rather add more if needed just before you fry.
- Grated carrots or sliced spring onions can be added to the batter.
- Do not overcrowd the pan, as this will drop the heat.