



Please note: Food images are representative only and not the actual cooked recipes.

## Onion Snowball – Battered onion rings

SERVES 2-4 • PREP: 15 MINUTES • COOK: 3 MINUTES PER BATCH

**V** Vegetarian

### INGREDIENTS

- 2 large onions (white or brown)
- Vegetable or sunflower oil, for deep frying

#### For the batter

- 120 g (1 cup) plain flour
- 2 tablespoons cornflour (cornstarch)
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- 180–200 ml ( $\frac{3}{4}$ – $\frac{7}{8}$  cup) cold sparkling water or cold beer

#### Optional seasoning

- $\frac{1}{2}$  teaspoon paprika or garlic powder
- Pinch of cayenne pepper

### METHOD

#### 1. Prepare the onions

Peel the onions and slice into 1 cm ( $\frac{1}{2}$  inch) thick rings. Separate the rings and set aside.

#### 2. Heat the oil

Heat oil in a deep pan or fryer to 175°C / 350°F.

#### 3. Make the batter

In a bowl, whisk together flour, cornflour, baking powder, salt, pepper, and any optional seasoning. Gradually whisk in the cold sparkling water or beer until you have a smooth, thick batter.

#### 4. Coat the onion rings

Lightly dust the onion rings with a little flour. Dip each ring into the batter, letting excess drip off.

#### 5. Fry until golden

Carefully lower the battered rings into the hot oil in batches. Fry for 2–3 minutes, turning once, until crisp and golden.

#### 6. Drain and season

Remove with a slotted spoon and drain on kitchen paper. Season with a little extra salt while hot.



[www.bluediamond.gg/gourmet-gardener](http://www.bluediamond.gg/gourmet-gardener)