

Bhagia Recipe (Variations on Joy's directions)

The Zanzibar “Undanda” guy selling
Bhagias from green box on the streets

Ingredients

¾ lbs	Black Eye Peas
½	Large Onion (any kind)
2	Green Peppers -Serrano
1”	Fresh Ginger
4 Cloves	Fresh Garlic
½ Cup	Fresh Cilantro
1 tsp	Kashmiri Chili Powder
1 tsp	Cracked black peppers
1 tsp	Salt (Kosher) ...

Oil for frying

Directions

Soak peas overnight & drain

In a food processor Pulse/Chop the
Onion until almost a paste,

Add

½ the Drained Peas

Green peppers, ginger, garlic

Cilantro, chili powder, black pepper &
salt.

Pulse until blended but peppers &
Cilantro are still visible.

Add remaining Peas

Pulse until a coarse texture is attained.

Adjust salt & pepper

Heat oil to 350 F

Make balls of the seasoned **Bhagias**
flatten them and drop into oil.

When they float and turn golden brown

Remove and place on paper towel to

Drain & cool.

*(Break open the first pieces & check if
the **Bhagia** is cooked in the middle)*

Serve with Coconut Chutney