

Spring Greens Bhajis and Three Cornered Leek Chutney

These are a very simple and you can adapt the recipe for any greens or even just wild garlic and onion. The sharp and sweet chutney is fantastic on its own too.

Makes 8

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Ingredients

Spring Green Bhajis

1 medium white onion
1 large handful of wild garlic or three cornered leek
A cupful of other mixed wild greens such as:

- Nettles
- Goosegrass or sticky weed
- Common sorrel
- Ground elder
- Hairy bittercress

½ tsp turmeric powder
½ tsp salt
½ tsp baking powder
100g gram or besan flour
Vegetable oil for frying

Three Cornered Leek Chutney

150g Three cornered leek
1 small handful of mint removed from the stalk
1 fresh green chilli
1 tbsp lemon juice
1 tbsp sugar
50g coconut milk
Pinch of salt

Method

Make the chutney first. Wash the three cornered leeks really well. Add all the ingredients to a blender and blend until smooth. Leave aside to develop the flavours while you make the bhajis.

Wash all of your wild greens and pat dry or spin in a salad spinner. Slice the onion into thin half moons. Slice all of the other greens into manageable pieces. The nettles can be left whole. Add the spices, flour, baking powder and salt to a large bowl and toss in the onions and greens. Add 60ml of cold water. The batter shouldn't be too wet or too thick. The salt in the mix will release water from the vegetables so don't be tempted to add more water if it looks dry.

Heat the oil to 190 or until a small piece of bread fries until golden. Get ready with some kitchen paper to drain the bhajis. Use a soup spoon to portion the batter and drop it into the oil. I usually fry off 3 or 4 at once. They are cooked as soon as they look brown and crispy. Scoop out and keep warm until all the batter is used up. Serve with the chutney for dipping.

These are great as they are but also amazing in a sandwich!