

Panko Crumb Onion Ring by Chef: Bishandutt Dabral

🕒	Total Prep Time:	25 mins
🧊	Refrigerator Tem :	30 mins
🕒	Prep Time:	15 mins
🕒	Cooking Time:	5mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	4 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Panko Crumb Onion Ring

Large onion	4 no
Flour	2 cup
Cornflour	1 cup
Gun Powder	1 Tbsp
Soda liquid / Beer	250 ml
Cajun Spice for Seasoning	3-5 gms
Panko bread crumbs	200-300 gms
Garlic Mayonnaise	100gms
Salt	To taste
Oil	for frying
Ice Water to remove the thin layer skin of the onion	
Ingredient for Gun powder for 100 gms	
Moong Dal	50 gms
Kashmiri Red Chilli seedless	30 gms
Whole Jeera	20 gms

How to Prepare Panko Crumb Onion Ring

1) Peel and cut the onions with a sharp knife approximately ½ cms into the ring and then keep in chill water, after 10 min remove the thin transparent skin of the onion. Let the water dry and then keep it aside. Meanwhile, keep panko bread crumb read in a tray or a bowl.

To make a beer batter

2) Take a bowl to add 2 cups of flour, 1 cup of cornflour, 1 Tbsp of gun powder, salt, 250 ml soda/ beer, add salt beat it with a hand whisk or electrical beater make a thick paste. Dip onion ring into it then dust with a panko crumb evenly from outside and inside of the onion ring. Keep it in deep freezer for 30 min, take it out and then deep fry in oil and sprinkle with Cajun Spice and serve hot with garlic mayonnaise.

To make Gun Powder

3) Heat a Pan add 50 gms of Moong Dal toss it on a slow flame add Kashmiri Red Chili and whole Jeera, toss for 2-3 minutes and grind it to a rough powder. Your Gun powder is ready

Important Tips

- 1) When you choose the onions for the Panko Crumb Onion Ring, make sure that onions are round in shape and have proper rings in it
- 2) Instead of beer or soda, you can add Cooking soda ½ gms in a batter and keep the batter for 15 minutes before use
- 3) You can add Cajun spice or another spice mix to the batter to give it different flavour instead of Gun Powder
- 4) Make sure that the temperature of the oil should be not less than 180 degree Celsius Use only fresh oil