



**Ingredients**

- ✓ 2 cups vegetables, finely shredded or grated
- ✓ 1/2 cup chickpea flour
- ✓ 2 tsp. fresh grated ginger
- ✓ 1 tsp. curry powder
- ✓ 1 tsp. salt (or to taste)
- ✓ A good quality olive or coconut oil

**Notes:**

- For the vegetable, we suggest carrots, cabbage and cauliflower or a combination.

**Preparation**

Put shredded vegetables into a medium-size mixing bowl. Add remaining ingredients. Mix well with your hands until all of the ingredients are well combined. Add a little oil to a non-stick (preferably ceramic) skillet—enough to coat the bottom of the pan. Heat the oil until hot but not smoking. Form vegetable mixture into 3-4 inch patties. When oil is hot, but not smoking, add patties. Slowly cook on one side over medium heat until golden brown. Do not cook too fast or the vegetables will not fully cook. Flip pancakes and cook on other side until golden brown. When done, remove from pan and drain on paper towels. Serve warm with Curry Mayo, Tomato Chutney, Tamarind Chutney or Sour Cream.