

Hindi transcript:

पहले मैं प्याज़ के पकौड़े बनाऊँगी, तो पहले प्याज़ ढाल देते हैं और ढाल तक हम ये प्याज़ ढालें... तब तक ये oil मैंने deep-fry करने के लिए रख दिया है। तब तक ये बिल्कुल boil हो जाएगा। थोड़ी-सी इसकी गिराहें निकाल लेनी चाहिए, फिर पकौड़ी होती है। प्याज़ की ही shape में आती है। ये प्याज़ इसमें ढाल गई है। इसको थोड़ा समय... अब इसको dip कर लूँ अच्छी तरह ताकि बेसन इसके ऊपर लिपट जाए। मेरे ख्याल से पानी... तेल बिल्कुल गरम हो चुका है। अब हाथ बिल्कुल अच्छी तरह से wash करके, आप या तो gloves पहन सकते हैं आप, सफ़ाई का बहुत ध्यान रखना चाहिए खाना बनाते हुए। ये प्याज़ (unclear) ...इसमें... मैंने पूरी बेसन में लपेट के, इस खौलते हुए तेल में मैं ढालूँगी। आपकी मज़ी है आप बड़े पकौड़े बनाना चाहें तो कम प्याज़..., ज्यादा प्याज़ लें, छोटे, तो थोड़ी प्याज़ लें। यह... इसको तब तक खौलते हुए तेल में रखें ढाल तक ये brown न हो जाए – पकौड़े के रंग में – और इतनी ढालें एक बार में इतना... आपका बर्तन उतना ले सकता है।

English translation:

First I will make onion *pakore*, so first let us put in the onions, and while we add the onions ... I have kept the oil to deep-fry. Until then it will be completely hot.¹[We] should remove the layers² a little; then the pakore comes in the shape of the onion itself. The onion has been added, for a little while ... dip this in properly so that the *besan* sticks all around it. In my opinion, the water ... the oil has become absolutely hot. Now, after washing the hands very well, or you can wear gloves; [one must pay attention] to cleanliness while cooking. These onions ... into this... I have coated them completely in *besan*, and I will put it into the hot oil. It is up to you, if you want to make big *pakores* then take less onion ... take more onion, [and if you want to make] smaller ones then take less onion. This ... we will keep it in hot oil until such time as they are [golden-] brown (unclear) – the color of *pakore* – and put in as much each time as your vessel can hold.

¹ The speaker actually says that the ‘oil will boil’, but in all likelihood means that the oil will become hot.

² गिराहें means knots, but the speaker probably means the layers of the onion, although it is not clear how the slices would then retain their shape.

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