

Recipe

Kashmiri Dum Aloo

By

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Ingredients

- Potatoes - 18-20 small sized
- Oil - For deep frying
- Kashmiri red chilies - 5-6
- Green cardamom powder - ½ tsp
- Dry ginger powder (soonth) - 1 tsp
- Fennel (saunf) powder - 2 tbsps
- Mustard oil - ¼ cup
- Clove powder - a pinch
- Yogurt - 2 cups
- Salt - to taste
- Roasted cumin powder - ½ tsp
- Garam masala powder - ½ tsp

Preparation

1. Peel, wash and prick potatoes all over with the help of a fork.
2. Keep in salted water for fifteen minutes.
3. Drain and wipe dry. Heat sufficient oil in a kadai and deep-fry potatoes on medium heat till golden brown.
4. Drain onto an absorbent paper and keep aside.
5. Remove stems and make a paste of Kashmiri red chilies using a little water.
6. Whisk yogurt with Kashmiri red chili paste, cardamom powder, dry ginger powder and fennel powder.
7. Heat mustard oil in a pan. Add clove powder and asafetida.
8. Add half a cup of water and salt to taste and bring to a boil.
9. Stir in yogurt mixture and bring to a boil.
10. Add fried potatoes and cook till the potatoes absorb the gravy and oil comes on top.
11. Serve hot, garnished with roasted cumin powder and garam masala powder and chopped coriander leaves.

Serves

5-6 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare