

Recipe

Aloo Tikki (Potato Patties)

By

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Ingredients

- 4 medium potatoes
- $\frac{3}{4}$ C bread crumbs
- 2 Tbsp cornstarch/cornflour
- $\frac{3}{4}$ Tsp cumin powder
- $\frac{1}{2}$ Tsp turmeric powder
- $\frac{1}{2}$ Tsp paprika
- $\frac{1}{4}$ Tsp red chili powder (optional)
- $\frac{1}{2}$ Tsp garam masala

- 1 Tbsp finely grated ginger
- 2 hot green chilies, chopped
- 1¼ Tsp salt
- 2 Tbsp chopped fresh coriander leaves
- Ghee/oil for pan frying

To serve:

- 1 recipe Chickpea Curry (chana masala) {look under grain dishes}
- 1 recipe coriander and mint chutney {look under chutneys}
- 1 recipe tamarind chutney {look under chutneys}
- 3 Tbsp fresh coriander leaves
- Sev {Chickpea noodles(optional)}

Preparation

1. Boil the potatoes until tender. Peel the skin and mash the potatoes.
2. In a large mixing bowl, combine all the ingredients except the ghee/oil. Knead until well blended and divide into 12 parts. Roll each part into a ball, and then flatten into a smooth round patty about ½-inch thick.
3. Heat a film of ghee/oil in an iron griddle or nonstick pan over moderate heat. Place 3-5 patties arranged in a single layer. Pan fry the patties on each side slowly over medium-low heat until crisp and brownish.
4. To serve: Place patties on a serving platter. Pour some chana masala over the patties. Add some coriander mint chutney and tamarind chutney. Sprinkle some coriander and sev on top. Serve hot.

** Alternatively you may serve these potato patties with just the coriander & mint chutney/tamarind chutney/any sauce.

Yield

12 Patties

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