



Miele

Aloo Tiki

By Miele

20 minutes, plus refrigeration time

Preparation time

10 minutes

Cooking time

Serves

INGREDIENTS

500 g potatoes (such as red desiree potatoes)
40 g ghee
1 tsp cumin seeds
1 brown onion, finely chopped
1 cm ginger (5 g), finely grated
½ long green chilli, finely chopped
½ tsp chilli powder, preferable Kashmiri chilli powder
2 tsp garam masala
120 g (1 cup) frozen peas, defrosted
½ lemon, juiced
2 tbsp finely chopped coriander
50 g (? cup) rice flour
60 ml (¼ cup) vegetable oil

METHOD

1. Place the potatoes into a perforated steam container. Place into the steam oven and Steam at 100°C for 30 minutes or until tender. Place the potatoes in the fridge for 30 minutes or until cold. Peel and grate the potatoes using a coarse grater.
2. Melt the ghee in a large frying pan on medium heat, induction setting 7. Add the cumin seeds and onion, fry for 5 minutes or until onions are tender. Add the ginger and green chilli, fry for an additional minute.
3. Remove the vegetables from the heat. Stir through the peas, lemon juice, coriander, grated potato and half of the flour.
4. Place remaining flour onto a large plate. Shape heaped tablespoons of the mixture into flat disks and coat with the flour.
5. Preheat a gourmet oven dish or large frying pan on medium high heat, induction setting 7, or TempControl setting 2. Add the oil to the pan and fry the fritters, in batches, for 3 minutes each side or until brown.
6. Drain the fritters on paper towel and serve with Coriander and mint chutney or yogurt.

Hints and tips

- This dish can also be used with left-over mashed potatoes.
- The time it takes to steam the potato will vary depending on their size.