

Bombay Potatoes



These simple spiced potatoes are a popular Indian side dish. They are particularly good with chicken or vegetable curry dishes.

Ingredients:

- 3 or 4 potatoes peeled and cubed
- 2 tbsp ghee (clarified butter)
- 1 tsp cumin seeds
- 2 green chillies chopped (with or without seeds)
- 1 2.5cm piece of fresh root ginger (grated or finely chopped)
- 1 tsp chilli powder
- 1 tsp ground coriander seeds
- 1 tsp amchoor (dried mango powder)
- salt to taste
- 1 bunch of roughly chopped fresh coriander leaves

Varieties:

Charlotte, Maris Peer, Nicola, International Kidney, Harlequin, Romano etc.

Method:

1. Place potatoes in saucepan covered in water. Bring the pan to the boil for 10 minutes. Drain the pan and leave to cool a little.
2. Heat the ghee in large frying pan with a medium heat. Lightly toast the cumin seeds for 30 seconds then add the green chillies and ginger and cook for about 2 minutes.
3. Add the chilli powder and ground coriander then stir in the potatoes and cook for another 5 minutes.
4. Now add the amchoor and salt and continue cooking for about 15 more minutes.
5. Garnish with the fresh coriander and serve immediately.