



**Recipe: Aloo Kofta**

These hors d'oeuvres are easy to make and can be shallow or deep fried.

**Ingredients:** 6 potatoes  
1 bunch of fresh coriander finely chopped  
1 handful of fresh mint finely chopped  
1 green chilli finely chopped  
1 egg beaten  
225mg chickpea flour (besan)  
1 teaspoon of ghee  
¼ teaspoon salt  
Oil for deep frying

**Method:**

1. Boil the potatoes – add the ghee and a pinch of salt to the water.
2. Coarsely mash the potatoes, add the coriander, mint, chilli, salt, egg and mix well.
3. Now add the besan flour and leave to rest for a couple of minutes.
4. Make sure vegetable oil is heated to 350F before adding food (bread cube browns in 15 seconds or test with deep fry thermometer). If the oil is too cool, food will be limp and greasy. A wok makes an excellent deep fryer.
5. Drop a small mound of the mixture into the hot oil. Press down slightly with spatula. Fry on one side until crisp and brown, turn over and fry second side. Remove the koftas as they cook.
6. Pile on platter and serve with Mint Yogurt sauce or Tomato Relish.

**Serves:** Makes 6-8 koftas

Please do not hesitate to consult with our Executive Chef!

