



Mridula Recipe Card

Aloo Tikki

Makes 10

Aloo tikka is very popular all over India. They are easy to make and wonderful finger food for both vegetarian and meat eaters alike. They can also be served as a first course with a few rocket leaves drizzled with extra virgin olive oil, firm ripe tomatoes and chutneys of your choice

Method

Mix all the ingredients together except flour and oil. Chill the mixture for 30 minutes. This makes it easier to shape the cakes.

Divide the potato mixture into two halves. Place potato mixture on a floured board, flatten to about 1cm/1/2" thickness and cut out shapes with a cookie cutter or make small balls and flatten into round cakes.

Pour the oil into a frying pan and place over a medium heat. When hot, add the potato cakes in a single layer without overcrowding the pan. Fry until golden brown on both sides. Drain on absorbent paper.

Ingredients

- 500g/1.2lb potatoes, boiled, cooled and mashed
- 2 tsps freshly grated root ginger
- 1 fresh red chilli, finely chopped
- 15g/1/2oz coriander leaves, chopped
- 90g/3oz soft fresh breadcrumbs
- Salt to taste
- Plain flour for dusting
- Rapeseed or plain olive oil for shallow frying