

ALOO PAKORA WITH GREEN CHUTNEY



EXTRAS
#36

ALSO WORKS A TREAT WITH...

- Sweet potatoes

RAISE YOUR GAME BY...

Using gram flour in place of the flour - you may need to add an extra splash of water



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ALOO PAKORA WITH GREEN CHUTNEY

Prep
15 mins

Cook
25 mins

Heat


Serves
4
as a starter

Pakora, also known as pakoda or pakodi, are the Indian version of a fritter - crispy batter coating a variety of fillings from paneer and chicken to chillies and, as here, potatoes. We're serving them here with a tangy green chutney to make a great starter to an Indian meal.

300g **new potatoes** - cut

into ½ cm slices

25g **bunch of coriander** -

roughly chopped

1 **green chilli** (optional) -

roughly chopped (seeds

removed if you prefer less

heat)

½ **lemon**

A pinch of **sugar**

100g **plain flour**

Oil for frying (sunflower or vegetable oil is best)

2 tsp



HALDI BLEND

2 ½ tsp



METHI BLEND

1 tsp



MIRCHI BLEND

1

Preheat the oven to 180°C/gas mark 4

2

Whisk the flour, 2 tsp **HALDI BLEND**, 2 tsp **METHI BLEND**, 1 tsp **MIRCHI BLEND** and ½ tsp salt with 150ml water to a smooth, thick batter

3

Carefully heat 2cm oil in a deep frying pan over a medium heat - the oil is ready when you drop 1 tsp of the batter into the oil it sizzles and immediately floats to the surface

4

Dip the potato slices into the batter to fully coat, then carefully fry in the hot oil for 2 minutes on each side (you will have to do this in batches) until golden and crispy on the outside and just cooked through to the centre. Drain on kitchen paper, sprinkle with a pinch of salt then place on a baking tray in the oven to cook through to the centre whilst you make the chutney

5

Blend the coriander with the green chilli (if using), juice of the ½ lemon, ½ tsp **METHI BLEND**, a big pinch each of salt and sugar and 50ml water to a smooth sauce (adding an extra splash of water if necessary)

6

Serve the aloo pakora with the green chutney on the side