

Bataka Bhajia: Potato Fritters with Coriander & Pepper Crunch



Serves: 4

Profitability:

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Ingredients:

MASALA

2-5 fresh green chillies (ideally Kenyan), trimmed but not de-seeded

2-4 garlic cloves

Pinch salt

BATTER

200g chickpea flour, sieved

20g rice flour

1¼ tsp salti

1 handful fresh coriander, rinsed & finely chopped

300ml warm water

2 medium red-skinned (or other waxy) potatoes, cut into 5mm thick slices

1 tbsp black peppercorns, coarsely ground or crushed

4 tbsp coriander seeds, coarsely crushed

For frying sunflower oil

Steps:

Crush the chillies and garlic together with the salt to make a fine masala paste

Put the batter ingredients and masala paste in a medium bowl and gently mix, working the spices through to form a relatively runny batter

Mix the coriander seeds and pepper in a small bowl

Heat the oil - about 15cm deep - in a large pan over a high heat (or in a deep fat fryer, if you have one). Test the temperature by sprinkling a few drops of batter in the oil, and once ready reduce the heat to medium

Coat each potato slice in the batter mix then sprinkle the top surface with the coriander seed-pepper mix and carefully place in the oil sprinkled-side up. Cook for 3 minutes, flip over and cook for a further 4-5 minutes until the batter is crispy and the seeds are dark brown

Remove from the oil and rest on absorbent kitchen towels while you cook the rest of the potato

Serve warm with kakadhi raitu (a yoghurt and cucumber dip) or safarjan wattana (an apple and pea chutney)