

zeera aloo

preparation time: 25 mins
cooking time: 40 mins
chilli rating: mild

difficulty level: easy
serves: 6 as part of a thali

ingredients

1 kg desirée or pontiac potatoes
salt, to taste
2½ tbs cold water
1 tsp ground turmeric
½ tsp chilli powder
¼ cup vegetable oil and melted
butter combined
4 tsp cumin seeds
4 tsp ground coriander
2 tsp fresh ginger, finely grated
⅓ cup fresh coriander, chopped
juice of ½ lemon

method

Place potatoes and large pinch of salt in a saucepan with enough cold water to cover.

Bring to a boil over medium-high heat. Reduce heat to medium-low and cook, partially covered, until potatoes are tender.

Drain potatoes and let cool for 15 minutes. Peel potatoes and cut into 1½-inch cubes. Set aside.

In a small bowl, combine cold water, turmeric and chilli powder and set aside.

In a large, heavy-based saucepan, heat oil and butter mixture over medium-low heat. Add cumin seeds and cook, stirring, until fragrant (about 30 seconds), taking care not to burn the seeds.

Reduce heat to low and add water and turmeric mixture. Cook, stirring, for about 30 seconds. Add potatoes and salt to taste, and toss gently until heated through. Add coriander and toss for 30 seconds. Add ginger and coriander and mix. Drizzle with the lemon and serve immediately alongside naan and poppadums.



thali

Ajoy's tips This cumin-flavoured potato dish makes up part of thali that is served with naan and poppadums.

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