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Aloo Masala



Ingredients

3 potatoes
water for boiling
2.5oz. oil
¼ tsp. mustard seeds
2 cinnamon sticks, 1 inch in length
3-4 curry leaves
¼ onion, chopped
¼ tsp. turmeric powder
¾ coriander powder
1tsp. red chili powder
salt to season
8oz. coconut milk
fresh coriander

Preparation

- 1 Boil the potatoes until they are done and allow them to cool, peel and mash the potatoes using your fingers and set aside
- 2 Heat some oil in a skillet, when it is very hot add the mustard seeds and allow them to sputter for 30seconds
- 3 Reduce the heat and add the cinnamon, curry leaves and onions and sauté well until the onions have softened
- 4 add the chili, turmeric and coriander powder and season
- 5 then add some water and stir
- 6 Add the coconut milk and stir well
- 7 once the coconut milk has heated to a simmer add the mashed potato and combine it well with the remaining ingredients
- 8 Keep on stirring until the mixture has thickened
- 9 Add the fresh coriander and serve hot

Cooks Note
