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Aloo Masala



Ingredients

3 potatoes
water for boiling
2.5oz. oil
¼ tsp. mustard seeds
2 cinnamon sticks, 1inch 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