Posted on 18 October 2012

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Potato Spirals



Ingredients

Chapati
Refined flour - 1 1/2 cup
Refined oil - 4 tsp
Salt - 1/2 tsp
Lemon juice - few drops
Filling
Potato - 3 (medium)
Grated ginger - 1 tsp
Fresh coriander - 2 tbsp
Chili powder - 1 1/2 tsp
Turmeric - 1/3 tsp
Mango powder - 1 tsp
Garam masala - 1/4 tsp
Chat masala - 1/3 tsp
Bread crumbs - 1/2 cup
Salt - 3/4 tsp
Refined oil - 2 tbsp
Cumin seeds - 1/2 tsp

Preparation

1. Boil, peel and mash the potatoes.
2. Heat oil in a non-stick pan and add cumin seeds.
3. When it start crackling add ginger, turmeric and mashed potatoes.

4 Saute for a minute on medium heat.

5 Now add all the spices and saute for 2 minutes on low heat

6 Take out in a bowl, mix chopped coriander, bread crumbs and let it cool down .

7 Take a bowl add refined flour, salt, lemon juice and oil.

8 Mix well

9 Now add some water and make a medium stiff dough.

10 Cover and rest for 15 minutes

11 Take 1 tsp of corn flour and mix with 1 1/2 tsp water and make a slurry.

12 Keep aside.

13 Knead the dough and make ping pong size balls, and roll them to make chapatis

14 Gently apply thin layer of slurry on a chapati.

15 Then apply thin layer of potato mixture on the chapati.

16 Roll tightly and make a cylinder and then slice it with a sharp knife.

17 Take a slice and gently press between your palms to seal it.

18 Repeat this with all the slices.

19 Heat oil in a pan and deep fry the spirals on medium heat till golden in colour.

20 OR brush with oil and bake in oven till crisp and golden on 200 degrees C or 392 degrees F.

21 Drain on a tissue paper and serve hot.

22 Best served with mint chutney and tomato ketchup.

Cooks Note

Home made pastry slices filled with mildly spiced potato mixture.

Chapati, Chapatti, or Chapathi is an unleavened flatbread (also known as Roti) from the Indian subcontinent.

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