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by ewfood

Potato cake with Punjabi chickpeas



Ingredients

Potatoes boiled 300g
Chilly powder 5g
Roasted cumin powder 5g
Salt to taste
For stuffing
Oil 30ml
Cumin seeds 3g
Ginger 10g
Green chillies 4g
Green peas 50g
Kasoori methi 2g
Turmeric powder 3g
Corriander powder 5g
Chilly powder 3g
Black pepper 2g
Gram Masala 4g
Salt to taste
Lemon juice 15ml
Mixed cress

Preparation

1. Pass the boiled potatoes through a potato masher, season it with salt, chili powder and roasted cumin powder
2. Heat oil in heavy bottom pan, add cumin seeds, as it crackles, add chopped ginger, chopped green chilies add the green peas
3. Add the remaining spices and cook it on slow heat until green peas are nicely cooked and dry.
4. Divide the potato mixture in to small portions and stuff each with the green peas mix.
5. Flatten them and shape into patties
6. Deep fry the patties and serve it with chick pea masala, mint and tamarind chutney, sweet yogurt

Cooks Note

Also known as Lucknowi Tikki. Recipe for 4 persons.

Armani Ristorante, Taste of Dubai 2013