

More than 45 minutes

Serves 4

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Ingredients:

- 2 Tbsp (30ml) canola oil
- 1 onion, finely diced
- 1 packet (300g) PnP red & white coleslaw mix
- 8 curry leaves
- 1 tsp (5ml) each cumin and mustard seeds
- 3 cloves garlic, chopped
- 2 Tbsp (30ml) chopped ginger
- 1-2 Tbsp (15-30ml) curry paste or powder
- Handful fresh coriander, chopped + extra for serving
- Juice (60ml) and grated peel of 1 lemon
- 4 potatoes, peeled, quartered and cooked
- Flour, for dusting

For serving:

- Plain yoghurt and mango atchar
- 4-8 soft-boiled eggs
- Handful baby spinach

Method

1. Heat half the oil in a pan and sauté onion, slaw, curry leaves, cumin and mustard seeds until soft.
2. Add garlic and ginger and cook until fragrant.
3. Stir through curry paste or powder, coriander, lemon juice and peel.
4. Mash potatoes and stir through curry mixture.
5. Shape into patties and dust with flour.
6. Chill for 20 minutes to firm up.
7. Heat remaining oil in a pan and fry patties until golden.

8. Spread yoghurt on a plate and ripple through some atchar.
9. Arrange potato cakes on top and serve with eggs and garnish with extra coriander and baby spinach.