

About 1 hour

Serves 6 (as a side)

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Ingredients

- 1kg baby potatoes
- Salt and milled pepper
- 1 Tbsp (15ml) roasted garam marsala
- ½ Tbsp (7ml) cumin seeds
- ½ Tbsp (7ml) nigella seeds
- Glug olive oil
- 3 sprigs curry leaves
- 1 red onion, sliced into petals
- 1 bulb garlic, halved

Chutney:

- ½ punnet (30g) fresh coriander
- 1 green chilli, finely chopped
- Grated peel and juice (30ml) of 1 lime
- 4 Tbsp (60ml) olive oil blend

For serving:

- 1 cup (250ml) yoghurt
- 1 tub (250g) sour cream
- ½ Tbsp (7ml) ground cumin, toasted slightly
- 2-3 spring onions, sliced into matchsticks
- Sliced green serrano chilli or jalapeño

Method

1. Preheat oven to 180°C.

2. Halve potatoes and place on a baking tray.
3. Sprinkle with spices, drizzle liberally with oil and toss to coat evenly. Dot with curry leaves.
4. Place onion and garlic on a separate baking tray and drizzle with oil.
5. Bake both for 30-35 minutes until potatoes are tender and onion and garlic are deep-brown and soft.
6. Combine chutney ingredients in a food processor and blitz to a chunky sauce.
7. Mix yoghurt and sour cream in a separate bowl, and season.
8. Press garlic cloves out of papery skin, add to yoghurt mixture along with ground cumin, and blitz with a stick blender.
9. Spread yoghurt mixture on a plate, top with roast potatoes and dot with roasted onions.
10. Top with spring onion and chilli and serve with coriander chutney.

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