

Less than 30 minutes

Serves 4

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Ingredients:

- 3 Tbsp (45ml) vegetable oil
- 8 (about 1.25kg) medium potatoes, peeled, boiled and cubed
- ½ tsp (3ml) chilli flakes
- ½ tsp (3ml) roasted ground cumin
- 1 Tbsp (15ml) curry powder
- Salt and milled pepper
- 1 Tbsp (15ml) lemon juice
- ¼ cup (60ml) plain double cream yoghurt
- 1 Tbsp (15ml) milk
- 1 tsp (5ml) sugar
- 2 carrots, peeled and grated or finely sliced
- Fresh mint and/or coriander and finely sliced fresh chilli, for serving

Coriander chutney:

- 1 punnet (20g) fresh coriander
- 1 small clove garlic
- Knob ginger, grated
- Pinch ground cumin
- 1 Tbsp (15ml) lemon juice
- Salt and milled pepper

SPLURGE

Serve with toasted cashews
and pomegranate rubies
scattered on top.

Method:

1. Heat oil in a pan and add potato cubes.
2. Cook until crispy all over, about 15-20 minutes.
3. Add spices and cook for another minute.
4. Remove from the heat, season well and stir through the lemon juice.
5. Mix yoghurt, milk and sugar together, season and set aside.
6. For coriander chutney, blend all the ingredients to a fine paste in food processor (or chop coriander, garlic and ginger together until super fine and mix through the rest of the ingredients).
7. Serve potatoes topped with raw crunchy carrots, yoghurt mixture, chutney, herbs and chilli.