



# PARVEEN'S INDIAN KITCHEN

## BOMBAY POTATO CAKES WITH CHILLI GARLIC CHUTNEY



### INGREDIENTS

#### FOR THE CAKES

- 800g white potatoes, peeled, cut into 2cm chunks
- 2 red onions, finely diced
- 150g frozen peas, defrosted
- 2 tsp salt
- 2 tsp ground cumin
- 1 tsp chilli flakes
- 1 tsp pomegranate seed powder (optional)
- 1 tsp ground coriander
- 2 tbsp fresh coriander, finely chopped
- 80g flour, on a flat dish
- 2 eggs, lightly beaten into a small bowl
- 2 tbsp oil, for frying

#### FOR THE CHILLI, GARLIC CHUTNEY

- 8 dried Kashmiri chillies, soaked in boiling water for 20mins
- 2 tbsp vegetable oil
- 30g fresh ginger, finely grated
- 6 cloves garlic, finely chopped
- 4 large tomatoes, skinned and diced
- 2 tsp sugar
- 1 tsp ground cumin
- 1 tsp ground coriander
- ½ lime, juice of
- 1 tsp salt

makes 15-18

### METHOD

1. Boil the potatoes in salted water for 10 minutes, until slightly al dente then drain.
2. Add to the potatoes the spices, pomegranate seed powder, chilli flakes, ground coriander, cumin, red onion, frozen peas, salt and fresh coriander then mix well.
3. Roughly mash with a fork then form into 15-18 evenly sized patties about 1cm thick then place in the refrigerator to firm.
4. For the chutney - drain the soaking Kashmiri chillies then blitz in a food processor.
5. Heat the vegetable oil in a small frying pan then add the ginger and garlic and cook for 2 minutes over a medium-high heat.
6. Add the chillies and tomatoes then stir in the sugar, salt, ground cumin and coriander then bring to a simmer for 5 minutes.
7. Remove from the heat then squeeze over the lime juice, adding sugar and salt to taste.
8. Take the flour and beaten egg in their separate bowls then evenly cover the patties in the flour followed by the eggs.
9. In a large non-stick saucepan, heat the vegetable oil then fry the dipped patties in the hot oil for about 2 minutes to each side until golden brown.
10. Serve 3-4 each with a little chutney and salad leaves and enjoy!

*Parveen x*

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