

ALOO TIKKI

Pan-fried potato cakes LUCKNOW, NORTH INDIA

The gastronomic city of Lucknow is home to *Chowk ki Tikki* - a street which is famous for its enticing food. During the Mogul empire, the Nawab rulers of this city spent most of their time promoting art, culture and food, so Lucknow has a long tradition of courting food. It even has its own cuisine, called *awadhi*. These tasty potato cakes are best served with tomato chutney, but tomato ketchup will do if you are short of time.

Par-boil the potatoes in salted water for 5-7 minutes, then drain. When cool enough to handle, peel and grate, then place in a bowl.

Add the spices, ginger, green chilli and chopped coriander. Mix thoroughly and season with salt to taste.

Shape the mixture into cakes, 5cm in diameter and 1cm thick, and pat well to firm up. Place on a tray and refrigerate for 20 minutes.

To cook the cakes, heat a non-stick frying pan or griddle, add the oil and lower the heat to medium. Fry the cakes for 3-5 minutes on each side until crisp and browned. Serve hot, with tomato chutney.

400g potatoes, peeled and quartered
salt

1½ tsp toasted cumin seeds, crushed

½ tsp red chilli powder

1 tbsp chopped root ginger

½ tsp chopped green chilli

2 tbsp chopped coriander leaves

2 tbsp vegetable oil

tomato chutney, to serve (page 139)