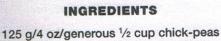
## Aloo Chat

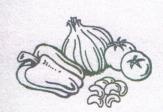
Aloo Chat (chat means salad) is one of a variety of Indian foods served at any time of the day, to satisfy and stimulate the appetite.

## SERVES 4



(garbanzo beans), soaked overnight in cold water and drained
1 dried red chilli
500 g/1 lb waxy potatoes, boiled in their skins and peeled
1 tsp cumin seeds
1 tsp black peppercorns
2 tsp salt

1/2 tsp dried mint
1/2 tsp chilli powder
1/2 tsp ground ginger
2 tsp mango powder
120 ml/4 fl oz/1/2 cup natural yogurt
oil for deep frying
4 poppadoms



Cucumber Raita (page 234), to serve

- Boil the chick-peas (garbanzo beans) with the chilli in plenty of water for about 1 hour until tender. Drain.
- 2 Cut the potatoes into 2.5 cm/1 inch dice and mix with the chick-peas (garbanzo beans) while they are still warm. Set aside.
- 3 Grind together the cumin, peppercorns and salt in a spice grinder or with a pestle and mortar. Stir in the mint, chilli powder, ginger and mango powder.
- 4 Put a small dry saucepan or frying pan (skillet) over a low heat and add the spice mix. Stir until fragrant then immediately remove from the heat.
- 5 Stir half of the spice mix into the chick-peas (garbanzo beans) and potatoes, and stir the rest into the yogurt.
- 6 Cook the poppadoms according to the pack instructions. Drain on plenty of paper towels. Break into bite-size pieces and stir into the potatoes and chick-peas (garbanzo beans). Spoon over the spiced yogurt and serve with the cucumber raita.

Step 1

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Step 2



Step 4

