

Aloo Ghobi

Recipe for 4 persons



Description

Fried cauliflower and potatoes served in a dry curry

Ingredients

Cauliflower and potato mixture

- 1 Unit(s) Cauliflower
- 1 Unit(s) Yukon gold potatoes
- 2 Tbsp Fresh ginger
- 4 Clove(s) Garlic
- 1 Tsp Curcuma
- 1 Tbsp Cumin seeds
- 3 Tbsp Fresh cilantro
- 0.50 Tbsp Ground coriander
- 0.50 Tbsp Chili flakes
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

Cauliflower and potato mixture

Cut the cauliflower into florets, cut the potatoes into large sticks (1cm x 1cm x 4cm). Chop the garlic, Ginger and cilantro finely. Measure the spices and set aside for use.

Preparation of the dish

In a pan or a deep fryer, fry the cauliflower and potatoes until golden Brown. In a separate pan add a drizzle of vegetable oil and add the Ginger, garlic and spices. Fry until golden Brown. Immediately afterwards, add the vegetables and 30ml of water. Cook to coat. Sprinkle with cilantro and serve immediately.

Bon appétit!