

Season to taste

A JOYFUL HOLIDAY CAMPAIGN

Aloo chaat



makes 9



1.5 hours



INGREDIENTS

Kachumber

- ½ cucumber
- 2 medium tomatoes
- ¼ red onion
- 1 teaspoon garam masala
- ½ lemon, juiced
- ¼ teaspoon salt, to taste
- pinch of fresh coriander and mint leaves (optional)

Chaat

- 200g potatoes, wash, cubed and boiled
- ¼ teaspoon kala namak (black salt) or chaat spice
- pinch asafoetida

Coriander chutney

- 1 bunch of fresh coriander (stalks and leaves)
- ½ lemon, juiced
- ½ inch ginger
- 1 clove garlic
- 1 green chilli or chilli flakes/powder
- 0.5 teaspoon ground cumin
- 0.5 teaspoon salt
- Water

To garnish

- Drizzle of tamarind chutney
- 1 tablespoon sev/boondi/farsan
- Pinch of coriander leaves, chopped (optional)
- 1 tablespoon pomegranate seeds (optional)

Additional notes

Recipe provided by Sareta Puri.

METHOD

To make the kachumber, wash all your vegetables well.

Dice the cucumber, tomatoes and onion - you can use only ½ the onion if you don't want it to be too intense.

Finely chop the coriander and mint.

Combine together with the garam masala, lemon juice, salt, coriander & mint in a medium sized bowl.

Taste and adjust seasoning if required.

To make the coriander chutney blend all the ingredients together adding water a little at a time to bind it (or use oil for a silky smooth finish).

Combine the boiled potatoes with kala namak and asafoetida in a large mixing bowl.

Mix the kachumber and potatoes - or lay the kachumber on a plate topped with the potatoes.

Zig zag with coriander chutney and tamarind chutney.

Garnish with sev and fresh coriander plus pomegranate seeds if you're feeling fancy!