



SPICY BOMBAY POTATO CAKES



Makes 6 x 120g cakes

A more exotic take on our irish potato cakes - here we use the curry sauce and grated carrot to give more flavour and texture. Add in some more spices if you have them or fresh coriander and if you can get some mango chutney it goes great with them!

Ingredients

- Potato mix;
- 2 tbsp olive oil
- 2 onions
- 1 clove garlic
- thumb size piece of ginger
- 1 red chilli - seeds removed if you prefer it less hot
- 600g potatoes
- 3 carrots (200g)
- 1.5 tsp salt
- 6 tbsp medium curry sauce
- . tsp ground black pepper
- 380ml veg stock or water
- 3 Tbsp flour for coating
- 1 Jar Mango chutney to serve (optional)

Method

1. Finely chop the onion, garlic, chilli and ginger. Cut the potatoes in small bite size pieces. Grate the carrots finely.
2. In a large saucepan with a lid, heat 1 tbsp of oil over a high heat, add the chopped onion, ginger, chilli, reduce heat to medium and cook for 4 mins until the onions start to brown slightly, add the garlic, chopped potatoes, grated carrot, salt and curry sauce and mix well so the sauce cover the potatoes and cook for 2 mins then add stock/ water and cover with the lid and leave to steam for 8-10 minutes stirring occasionally. Cook until the potatoes are cooked through and the water has almost all evaporated
3. Remove from heat and transfer to a large bowl, mash the potato mixture slightly, leaving some chunks of potato to give the cakes a little texture.
4. To the bowl season to taste, if you have any spices that you like add them in here to your taste and add more salt if you like your food a little saltier. Leave the potato mixture to cool for 20 mins as it will be easier to shape.
5. Put the flour into a small bowl.
6. Shape the mixture into 120g cakes, dip in the flour and set aside.
7. Heat 1 tbsp of oil in a large wide non stick pan over high heat, cook the potato cakes in batches, reduce the heat to medium after adding to the pan, cooking for 3-4 minutes per side until golden brown and cooked through, serve with the mango chutney and red chilli if you wish, Enjoy!