

Potato with cashew nuts and lime leaves, served with cucumber raita

(Serves 4)



Ingredients

500g/1lb Potatoes part boiled
60g/2oz cashew nuts
½ tsp paprika
½ tsp chilli powder
Hand full of lime leafs
1 tsp onion seeds
1 tsp dried coriander
½ tsp turmeric
Salt to taste
Zest of a lime
1 tbsp chopped chives
Ground nut oil
Juice of a large lemon

For the raita

½ cucumber grated
250g plain yoghurt
1 clove garlic
1 small rocket chilli
½ tsp turmeric
Salt to taste
¼ tsp mustard seeds crushed

Preparation

Peel and chop the potatoes into chunks and part boil in salty water for 15 mins. Set aside.

(For the raita) Prepare the grated cucumber and remove the water by squeezing it in your hands

(For the raita) Crush the garlic, finely chop the green chilli and grind the mustard seeds in a pestle and mortar.

Method

1. Heat 2 tablespoons of oil in a Lowu or shallow level pan, and lightly fry the cashew nuts, add the limes leaves and stir.
2. Add the potatoes and sprinkle in the onion seeds, paprika, chilli powder, dried coriander, salt and turmeric. Give it all a good stir and cook on a medium heat for 2-3 mins, add in the lime zest and lemon juice. (This brings out all the flavours.) Finally, after a good stir sprinkle over the chives.)
3. (For the raita) Add to grated cucumber: the yoghurt, garlic, chilli, and turmeric and give it stir. Add salt to taste and mix in the crushed mustard seeds.

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