Aloo Pakora

Golden Potato Discs

Ingredients

- 1 medium size potato
- 100g gram flour, sieved
- 1 tbsp rice flour
- Salt as required
- ½ tsp carom seeds
- ½ cumin seeds
- 1 tbsp grated ginger
- ½ tsp red chilli powder
- 1 garam masala powder
- Pinch of fresh coriander, chopped
- ⅔ to ¾ cup water
- 1 tsp chaat masala powder for sprinkling on the pakoras

Method

1. Mix all the dry ingredients with water and check the seasoning, adjust if needed.
2. Peel and slice the potatoes thinly in rounds.
3. Heat oil for frying in a kadai or pan.
4. Dip each potato, slice in the batter and place it gently in hot oil - fry aloo pakoras until they are golden and crisp.
5. Remove with a slotted spoon and drain on paper towels to remove excess oil.
6. Repeat with the remaining aloo, cooking in batches.
7. Sprinkle with some chaat masala powder and serve with a mint chutney.