Mini Potato Roti
With coconut and mint chutney

**Ingredients:**
750g large floury potatoes, peeled
1 small onion, finely chopped
1 teaspoon salt
1 teaspoon ground cumin
1 teaspoon ground turmeric
2 tablespoons chopped, fresh coriander leaves
25g unsalted butter, melted
150g plain flour
Vegetable oil, for frying

**Coconut and mint chutney:**
125g grated fresh coconut or 75g Unsweetened desiccated coconut
200g plain yoghurt
2 tablespoons chopped fresh mint
½ teaspoon salt
½ teaspoon sugar
Makes 64

**Method:**
1. If using desiccated coconut to make the chutney, put it in a bowl and cover with warm water. Let soak for 20 minutes, then strain through a sieve, pressing the coconut against the sides of the sieve to squeeze out any excess moisture.
2. Put all the chutney ingredients in a bowl, mix well and set aside. Cook the potatoes in boiling salted water, drain and mash well. Stir in the remaining ingredients, except the flour, and mix well.
3. Gradually mix in the flour until you have a soft dough. Divide the dough into equally sized pieces. Taking one piece at a time roll out on a floured board to a 7cm circle, continue with the remaining pieces of dough.
4. Heat a little oil in a heavy-based frying pan and cook the roti 2 or 3 at a time for 1-2 minutes on each side until lightly browned on each side. Serve with the coconut and mint chutney.

*Gluten Free*
At stage three take a small portion of the mixture and mix with coconut flour until a soft dough. Roll out first then cook first. Once cooked place on red plate. Proceed with recipe.