900 Ag

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

Cocor at and mint chutney:

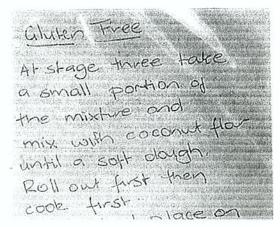
125g grated fresh coconut or 75g

Unsweetened desiccated coconut

200g plain yoghurt

2 tablespoons chopped fresh mint

½ teaspoon salt ½ teaspoon sugar Makes 64





- of 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.
- 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.