

ALOO BARULE

Ingredient	Quantity	Unit
Baby Potatoes with skin	14-16	Nos
Coriander Leaves	40	Grams
Chaat Masala	5	Grams
Red Chilli Powder	5	Grams
Kasoori Methi	5	Grams
Jeera Powder	5	Grams
Grated Radish	25	Grams
Lemon Juice	20	ML
Extra Virgin Olive Oil	30	ML
Salt		Taste
Green Chilli	1	No
Refined Oil	100	ML

Method:

1. For the Aloo – Boil the potatoes with the skin, add the salt in the water for seasoning. Once boiled, mash them by hand and deep fry them until crispy.
2. For the Chimichurri – In a mixer grinder, add the coriander leaves, salt, green chilli and lemon juice and mix till a chunky mixture is formed. Remove and add to a bowl, top it with olive oil.
3. For the spice mix – Add all the ingredients in a bowl and mix well.
4. In a deep bowl, take the crispy potatoes & the spice mix, mix well.
5. For the assembling – In a deep plate, spread the chimichurri on the base, then place the spiced potatoes on top. Garnish with Fresh Mooli.