

Indian potato salad, Masala yogourt, Cilantro chutney, almonds and tamarind sauce - Virtual Workshop Version

Recipe for 2

Description

A recipe with an Indian and vegetarian inspiration to it, filled with flavors that complete each other.

Note

I suggest you find yourselves some Tamarind paste, it is easier to use and find.

Ingredients

Potatoes

- 1 Cup(s) Baby potatoes
- 2 Clove(s) Garlic
- 1 Tsp Curcuma
- 1 Tsp Cumin powder
- 1 Stem Green onion

Masala Yogourt

- 0.50 Cup(s) Greek yogurt
- 1 Tbsp Garam masala
- 1 Unit(s) Lime

Tamarind Sauce

- 0.50 Cup(s) Tamarin
- 1 Required quantity Water
- 1 Tbsp Honey

Cilantro Chutney

- 1 Bunch(es) Coriander
- 2 Tbsp Lime juice
- 1 Required quantity Olive oil

Shaved almonds

- 4 Tbsp Sliced almonds

Preparation

- Preparation time **35 mins**
- Preheat your **oven** at **400 F°**

To prepare before class

Ingredients

Make sure all of your ingredients are measured and ready.

Material

1 blender, 1 sift, 1 small cooking pot, 2 mixing bowls, 1 baking sheet, a couple spoons, 1 cutting board and 1 knife.

Potatoes

Cut your potatoes in thin slices of 1 cm. Peel and chop your garlic. In a mixing bowl, mix your

potatoes, garlic, tumeric, cumin and some salt and pepper, add olive oil. Spread on a baking sheet and cook in the oven at 400F for 15 minutes, we want a golden brown potato. Once cooked, add some chiseled green onions, mix, taste, rectify seasoning if needed.

Masala Yogourt

In a mixing bowl, add your yogourt, Garam Masala and the juice and zest of your lime, taste and set aside.

Tamarind Sauce

In a small cooking pot, add your Tamarind paste, stretch with a bit of water and add the honey. Bring to a boil and cook for 5 minutes. Pass through a sift, add water if needed, taste and set aside.

Cilantro Chutney

Blend all your ingredients together, adding a bit of olive oil as you go, until you get a pesto texture, season with salt and pepper, taste and set aside.

Dressing proposition

In a nice flat plate, spread your yogourt evenly, lay on it the potatoes, now decorate with the chutney, almonds and tamarind sauce.

Shaved almonds

In a frying pan, heat up your almonds on high heat without any oil or butter. Once you get a nice coloration, remove them from the pan into a bowl so they can cool down a bit.

Bon appétit!