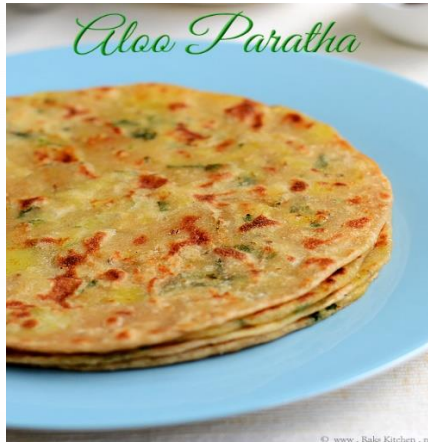


Aloo Paratha – Pakistani Fried Bread with Potatoes



Prep Time: 1 ½ – 1 ¾ hours. Serves: 20 people

Ingredients:

- Potatoes – 1 Kilo. Boiled with skin on
- Cayenne Pepper – 1 Teaspoon
- Salt – 1 ½ Teaspoon
- Onions – 2, Medium Size. Sliced thin
- Canola Oil – 1 Cooking Spoon for frying the onions and another one for the flour
- Fresh Cayenne Peppers (or Jalapeno Peppers) – 4. Chopped (with seeds included)
- Cilantro – 1 bunch. Chopped and thick stems taken out
- Atta (Whole Wheat Flour) – 8 Cups
- Ghee – 6 Tablespoons

Procedure:

- 1) Boil the potatoes, peel and mash them.
- 2) Fry the onions in oil until almost golden.
- 3) Add potatoes, salt, cayenne pepper and cilantro and fry for a bit longer (5 minutes or so) while mixing the ingredients thoroughly.
- 4) Once cooked, dish out the potato mixture in a bowl or platter. Wait until it get to room temperature.
- 5) In a separate bowl, knead the flour with Canola Oil, some water and salt (to taste).
- 6) Make into fairly large balls, about 3 inch diameter.
- 7) Make each ball into a “bowl” shape and fill with the potato mixture.
- 8) Use the extra flour to close the top off.
- 9) Roll the balls carefully into thick flat round pancakes of about 8 inch diameter.
- 10) Cook on either side on a flat skillet over direct heat. Use some ghee to keep it moistened. Take it off the skillet once the puri is cooked on either side.

A Casa de Montaña Bed & Breakfast recipe