



Princely Potatoes

Ingredients:

Potatoes, washed and quartered	2 ½ cups
Yoghurt	1 / 2 cup
Almonds, blanched peeled and sliced	3 tbsp
Outlander Spices Cinnamon powder	1 ½ tsp
Outlander Spices Nutmeg powder	1 ½ tsp
Outlander Spices Coriander powder	1 ½ tsp
Outlander Spices Red chilli powder	3 tsp
Oil	1 / 2 cup
Onions chopped	1 / 2 cup
Ginger paste	2 tsp
Garlic paste	2 tsp



Method:

Whisk the yoghurt with the roasted paste. Mix well.
Heat the oil: reduce the heat, add onions, ginger and garlic pastes.
Fry until golden brown.
Add the potatoes and fry until golden brown.
Add the yoghurt and mix the salt.
Cook for 5 minutes and then add ¾ cup of warm water.
Bring to a boil, reduce heat, and cook until the potatoes are tender and the gravy is thick.