

CHEERS

tops!



BHEL PURI POTATO SALAD

INGREDIENTS:

4 medium potatoes

¾ cup full-cream yoghurt

5 Tbsp dhanya chutney or similar (I like the Quality Pickles one)

¼ cup freshly squeezed lemon or lime juice

Fine salt and black pepper, to taste

1 cup diced (1 cm pieces) cooked beetroot

1 cucumber, diced into 1 cm pieces

1 fresh red chilli, deseeded and very finely chopped (optional)

1½ red onions, diced into ½ cm pieces

1 cup cubed (1 cm pieces) roasted sweet potato (optional)

80 g dried dates, sliced or chopped

100 g slangetjies (or sev. I like the packets with puffed rice and cornflakes, fennel seeds and other bits. You can buy sev from Indian supermarkets and many corner shops)

100 g plain roasted peanuts (optional but lekker)

Leaves from a bunch of coriander (± 50 g)

METHOD

Add the potatoes to a large saucepan, cover them with water, bring to a boil and cook for 20–30 minutes, or until tender. Drain and allow to cool before cutting into bite-sized cubes (1½–2 cm). Alternatively, use the Smashed Roasted Potatoes (p. 53) as the base for this potato salad.

In a bowl or deep jug, whisk together the yoghurt, chutney, lemon or lime juice, and season with salt and pepper. Pour this mixture over the potatoes and stir to coat without making mush of the potatoes. Now begins the exciting layering. Place the potatoes on the base of a serving platter or plate. Next, layer the beetroot, cucumber, chilli (if using), red onions, dates, sweet potatoes (if using), sev, peanuts (if using) and, finally, the coriander leaves. Yay!
Serves 4–6