



Dum Aloo Kashmiri



Ingredients **serves 4**
Preparation time **10 mins**
Cooking time **25 mins**

8 potatoes (Medium)
100 ml or 1/2 cup oil
5 gms/1 tsp black cumin (shah jeera)
5 gms/ 1 tsp aniseed
2 onions chopped
5 gms/ 1 tsp black cardamom (bari elaichi)
seeds pounded
75 gms/5 tbs raisins
75 gms/ 5 tbs cashewnuts

For the Curry:

60 gms/ 4 tbs onions
225 gms/ 1 1/4 cups yoghurt, whisked
200 gms/ 1 cup tomato purée
10gms/ 2tsp ginger paste
10gms/ 2tsp garlic paste
40gms/ 2 3/4 tbs almond paste
5gms/ 1tsp aniseed
3gms/ 1/2 tsp mace
2gms/ 1/2 tsp black cumin
4 green cardamom (choti elaichi)
6 cloves
20gms/ 4tsp chilli paste
10gms/ 2tsp cumin powder
15gms/ 1tbs coriander powder
Salt to taste
Oil for frying

METHOD

- Peel potatoes, slice off the top. Scoop out the centre. Fry the shell and centres to golden brown. Allow the centres to cool and mash.
- Heat oil in kadhai (wok). Sauté black cumin and aniseed. Add onions, sauté till transparent. Add the fried potato centres, cardamom powder, raisins and cashew nuts. Stir-fry for a few minutes. Season with salt. Keep aside.
- Stuff the fried shells with the prepared mixture. Keep aside.
- Heat oil in a thick bottom pan. Sauté onions till transparent, add yoghurt, tomato puree, ginger-garlic pastes, almond paste, aniseed, mace, black cumin, cardamoms, cloves, red chilli paste, cumin powder, coriander powder and salt. Stir-fry for 8-10 minutes.
- Place the stuffed potatoes in the curry, cover the lid and seal with a dough. Cook in slow fire for 10 minutes. Remove from heat. Place potatoes in a serving dish, strain the curry and pour on top of the potatoes.
- Serve immediately, accompanied with naan, paratha, roti or rice.