

Aaloo Tikki (Crispy Potato Cakes)

Difficulty: Medium | Prep Time: 45 min | Serves: 10
Recipe and Photo Courtesy of Saira Paulose, Draeger's
Cooking School

- Russet Potato – 1, about 12 oz
- Frozen Green Peas – ½ cup
- Kosher Salt – 2 tsp
- Shallots – 2 large, minced fine
- Ginger – 2 tsp minced
- Serrano Pepper – 2 tsp minced
- Cilantro – ½ cup chopped
- Coriander Powder – ½ tsp
- Cumin Powder – ½ tsp
- Draegers Garam Masala – ½ tsp



- Canola Oil or Coconut Oil – about 1 cup, divided use
- Bread Crumbs – 1 cup
- Egg – 1

In a sauce pan add the peeled and cubed potatoes and just enough cold water to cover the potatoes. Add 2 tsp salt and bring to a boil, then simmer covered until potatoes are knife tender; about 10 minutes. Drain and mash the potatoes and set it aside.

In a separate skillet, add about 3 Tbsp of oil and sauté the minced shallots until light brown in color. Add the minced ginger and Serrano pepper and cook for another few minutes. Then add the spice powders and cook for another few minutes stirring frequently. Add a touch more oil if needed. Once the spices are toasted and cooked through add the mashed potatoes, green peas, and cilantro and stir well and cook for a few minutes so that the flavors meld together. Divide this mixture into about 10 equal portions and using your hand shape them into rounds.

Heat the remaining oil in a non-stick skillet to 350 degrees. Whisk egg in a bowl wide enough to dip the tikkis in. Add the bread crumbs in another wide bowl. Then working quickly dip each tikki in egg first and then in bread crumbs and set it aside. Once you have made enough of them to cover the base of your non-stick skillet start frying these until medium brown on both sides. Do not overcrowd the pan; you may have to fry them in two batches. Serve warm with ketchup. The outside of the tikki should be crispy.