



MORGENSTER

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WINE AND OLIVE ESTATE

INDIAN POTATO PANCAKES

RECIPE 76/98

What you will need:

For the pancake:

250ml chickpea flour

250ml rice flour

3ml salt

400ml water

For the filling:

30ml **Morgenster Extra Virgin Olive Oil**

1 onion, chopped

5ml chopped garlic

10ml mustard seeds

5ml turmeric

5ml ground coriander

5ml cumin seeds

a pinch of red chilli flakes

2-3 potatoes peeled and diced

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125ml water

Salt & pepper

125 ml chopped coriander

Makes 8-10 Pancakes

How to prepare:

Pancake: Combine the flours and salt in a bowl. Add the water and mix to a smooth batter. Set aside for one hour. Make the pancakes in a 20cm non-stick frying pan. Fill with potatoes and serve warm.

Filling:

Heat the **Morgenster Extra Virgin Olive Oil** and fry the onion and garlic until soft.

Add the spices and fry until fragrant. Add the potato and coat with the spices. Add the water, cover and simmer until the potatoes are very soft. Add water if necessary. The mixture should be dry, not saucy. Season with salt and pepper. Stir in coriander and fill the pancakes.

Recipe supplied by The Star, Angela Day.

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