

Potato, coconut and peanut tikkis with pea chutney

There's no chilli in this recipe, but feel free to add a little cayenne if you want. From Meera Sodha's column in The Guardian.

Prep: **10 min** Cook: **40 min** Makes: **10**

75g roasted peanuts

600g potatoes, peeled and chopped into 3cm pieces

Salt

75g desiccated coconut

2cm ginger, peeled and grated

1.5 tsp garam masala

1.5 tsp ground cinnamon

20g mixed herbs (mint, coriander etc), chopped

2 tbsp vegetable oil, for frying

For the chutney

40g desiccated coconut

100ml boiled water

200g peas, defrosted, plus one small handful to serve

1 clove garlic, peeled and chopped

1 Tbsp lime juice

0.5 tsp salt

In a food blender, grind the peanuts to a fairly fine powder. Set aside, but don't wash the blender just yet.

Next, make the chutney. Put the desiccated coconut in a small heatproof bowl, pour over 100ml just-boiled water and leave for five minutes. Transfer the coconut and water to the blender, add the peas, garlic, lime juice and salt, and blend smooth. Scrape into a little bowl and set aside while you shape and fry the tikkis.

Put the potato pieces in a medium saucepan, add cold water to cover and a big pinch of salt, put on a medium heat and cook until a knife slides in without any resistance – this should take about eight minutes from when the water starts to boil. Drain the potatoes and leave to rest until cool to the touch.

Put the desiccated coconut, ground peanuts, ginger, spices, a teaspoon of salt and chopped herbs in a large bowl, add the potatoes and mash well. With wet hands, divide the mix into 75g piles and shape into patties. Heat two tablespoons of oil in a frying pan and cook for three to four minutes on each side, until golden brown.

Serve the patties with the chutney alongside.