

# potato, ginger and coriander semolina dosas

## **Equipment:**

knife, chopping board, measuring cup and spoon, saucepan, large cooking pot

## **Ingredients:**

### **potato, ginger and coriander filling**

650gm potatoes, peeled and quartered

¼ cup olive oil

1 tspn black mustard seeds

2 onions, finely chopped

1 fresh green chilli, seeded and chopped

2 cm piece ginger, grated

½ tspn ground tumeric

2 TBLSPNS chopped coriander

⅔ cup water

salt

## **method:**

Cook potato in a saucepan of lightly salted simmering water for 15-20mins until tender. Drain, then leave to cool and cut into 1cm dice. Set aside. Heat oil in a large pot over medium heat and add mustard seeds; they will start to pop in a few seconds. Add onion, stir to mix, and cook for about 5 mins, stirring from time to time, until clear but not browned. Stir in chilli, ginger, turmeric and coriander and cook for 1 min. Add diced potato and stir. Add water and salt to taste. Stirring often, cook over a medium heat until water has evaporated and mixture thickened and mushy, (about 10mins). Turn heat off, but put lid on to keep warm, while the dosas are being made. Reheat if necessary.

