

Aloo Makhani

Easy · Vegetarian · ± 3 people · 30 min

Make first: Makhani Sauce

Aloo is Hindi for potato. This recipe is quick if you have makhani sauce in the freezer.

The potatoes are fried first. That makes them dry and hot on the outside so they take up the sauce well. Prick them with a fork beforehand.

Spiciness. The chilli in this dish comes from the makhani sauce. For a milder dish, adjust it there: leave out the green chillies and use half the Kashmiri chili powder. Nothing in this recipe needs changing.

Tip. Pat the potatoes dry before they go into the oil, otherwise it spatters. Rather not fry? Roast them in the oven at 220 degrees for about 25 minutes until golden.

Ingredients

Everything together

- 200 g baby potatoes
- oil for frying
- makhani sauce (see its own recipe), about 250 ml
- hot water, to adjust the thickness
- 1 tsp honey
- 1 tsp garam masala
- 1 tsp kasuri methi (dried fenugreek leaves)
- 1 tbsp crème fraîche
- fresh coriander, finely chopped

Method

1. Wash 200 g baby potatoes and peel them if you like, it is not required. Then pat them thoroughly dry with a cloth or kitchen paper.
2. Prick a few small holes in each potato with a fork. That way they cook through and can take up the sauce later.
3. Heat frying oil in a pan. Meanwhile put the makhani sauce in another pan over medium heat.
4. Fry the potatoes until golden on the outside. That usually takes 5 to 7 minutes. Keep an eye on them.
5. Take one out and cut it in half to check it is cooked through. If so, carry on.
6. Drain the potatoes and put them straight into the warm makhani sauce. Because they are hot and fried, they soak the sauce up. Leave it 5 minutes over medium heat and stir now and then.

7. Check how thick the sauce has become and add a splash of hot water if it is getting too stiff.
8. Finish with 1 tsp honey, 1 tsp garam masala, 1 tsp kasuri methi crushed between your hands, 1 tbsp crème fraîche and fresh coriander. Taste and adjust. Good with chapati, naan or basmati rice.