

potato pallya



preparation time: 10 minutes
cooking time: 35 minutes
chilli rating: medium

difficulty level: easy
makes: enough filling for 10-12 dosai

ingredients

2 tbs vegetable oil
1½ tsp brown or black mustard seeds
1 tbs split chickpeas
1 tbs split black lentils
4 dried red chilli peppers
¼ tsp asafoetida powder
2½ tsp ground turmeric
18 fresh curry leaves
2 onions, thinly sliced
½ tsp salt, plus extra, to taste
1 kg cooked desirée or pontiac potatoes, peeled and coarsely mashed
½ cup fresh coriander, chopped

1 recipe dosai

method

In a heavy-based saucepan, heat oil over medium-low heat. Add mustard seeds and cook until they crackle.

Add chickpeas and lentils and cook over low heat, stirring, until light golden; be careful not to burn them.

Add chilli peppers and asafoetida and cook, stirring, for 15 seconds. Add turmeric and curry leaves and cook, stirring for 15 seconds.

Stir in onions and ½ teaspoon salt and cook, stirring frequently, until onions are translucent. Add potatoes and coriander and cook, stirring, until well combined.

Adjust seasoning, as required. Cover to keep warm and set aside until required.

Cook dosai following dosai recipe and spoon one-tenth of potato pallya onto each dosai. Fold sides and place dosai on a serving plate, seam-side down.

Serve immediately with sambhar and coconut chutney.

You can make potato pallya 6 hours ahead.

Ajoy's tips Use potato pallya as the filling for nilgiri's [masala dosai](#). Other essential accompaniments for this masala dosai are: [sambhar](#) and [fresh coconut chutney](#). Also, why not read [Ajoy's blog](#)?

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