

Ranger Nick's Gobi Aloo



3 large potatoes
1 cauliflower
5 tbsps oil
1 chopped onion
1 chopped chilli
1 tblsp freshly chopped coriander

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook pot

This is a truly classic dish and one of the best known. A subtle but distinctive flavour.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Boil potatoes in their skin and allow to cool thoroughly. Peel and dice the potatoes into large chunks. Blanch the cauliflower in boiling water for 2 minutes. Allow to cool and cut into florets. Heat oil in your cook pot and fry chilli and onion until soft. Stir in packet of spices and fry for another minute. Add potatoes and cauliflower, stir through and cook for about 10 minutes. Add fresh coriander and serve.

Watch it on Youtube at https://youtu.be/muO_pNgkLh8