

# Twists on classic iftar recipes

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## DIM ALUR CHOP (POTATO AND EGG CROQUETTES)

### Ingredients

For the potato base —

- 3 eggs
- 3 large potatoes
- 2 tbsp oil
- 1 tsp Bengali five spices (panch phoron)
- 1 medium onion, finely chopped
- 2 garlic cloves, crushed
- 1 tsp salt
- ¼ tsp black pepper, crushed
- 2 green chillies, finely chopped
- 1 tsp ground cumin
- 1 tsp chilli powder
- ½ tsp garam masala
- ¼ tsp ground turmeric
- 2 tbsp chopped coriander

For the croquette coating —

- 8 tea biscuits or fresh

- breadcrumbs
- 1¾ oz plain flour
- 2 large eggs
- Vegetable oil, for deep-frying

### Method

The first thing to do is to peel and chop the potatoes into large chunks and place them in a saucepan. In a separate pan, boil 3 eggs. Both of these should be done in 15 minutes, with eggs completely boiled within 8-10 minutes. Then transfer the



cooked potatoes to a mixing bowl and mash thoroughly.

Meanwhile, heat 2 tablespoons of oil on low heat, in a frying pan. Add in panch phoron and stir for 5 seconds until the spices begin to pop.

Add in garlic and onions. Stir in salt, pepper and green chillies. Sauté around 3 minutes. Add in the ground spices and cook for a minute extra. Add in the mashed potato, mix

everything until well combined and then add coriander. Transfer the mixture to a bowl and allow it to cool.

While the potato mixture is cooling, peel the hardboiled eggs. Quarter them lengthways so that you have four equal wedges for each egg. Set aside.

Prepare the coating mixture in a food processor until you have fine crumbs from the biscuits, then transfer to a deep dish. Mix in the breadcrumbs and set aside.

In a separate bowl, break the extra two large eggs and keep them separate.

To make the alu chop, divide your spice and potato mixture into 12 even portions. Roll each into an oval shape and make a hollow in the centre. Add a wedge of hard-boiled egg and close up with the mixture, making sure the egg is fully covered, then gently form into a barrel shape. Place on a baking sheet and continue preparing the rest of the croquettes.

Roll each alu chop in flour, shake off any excess and dip into the egg (kept aside earlier), ensuring you have coated it all over, then roll in the biscuit and breadcrumb mix

Heat the oil in a wok or karai over medium-high heat – it must be at least 7cm in depth. Fry the alu chop in batches, turning once or twice, for 2-3 minutes, until golden all over. Use a slotted spoon to remove them from the oil and drain on kitchen paper.


Serve hot, with lime wedges, chilli, or tomato sauce.

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