

Stuffed Aloo Potli



L 37:16

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

P R O F I L E

- Chilled 4°C
- 1 Full Tray
- From Scratch

Combi-steam

00:15 | -

4

Stage 1
150 °C

Convection

00:08 | -

4

Stage 2
200 °C

R E C I P E

Ingredients

| | | |
|-----|-----|-----------------------|
| 1 | kg | Potato |
| 250 | g | Cottage Cheese grated |
| 50 | g | Onion |
| 5 | g | Salt |
| 5 | g | Red Chili Powder |
| 5 | g | Chaat Masala |
| 3 | g | Jeera Powder |
| 2 | pcs | Green chilli |
| 25 | g | Cashew nuts |
| 25 | g | Raisin |
| 5 | g | Ginger paste |
| 10 | g | Coriander |

1. Food Preparation

Blanch potatoes. Core and stuff with cottage cheese filling and roast.

2. Cooking Instruction

Cook potatoes on combi mode and then roast after being stuffed.

3. Food Serving Instruction

Serve along with lemon wedges.