Stuffed Aloo Potli

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This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

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

PROFILE

Chilled 4°C

1 Full Tray

From Scratch

Stage 1
150 °C

Combi-steam

00:15 | -

4

Stage 2
200 °C

Convection

00:08 | -

4

RECIPE

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.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.