

**INGREDIENTS:**

6 TABLESPOONS OLIVE OIL

1 MEDIUM CHOPPED ONION

4 POTATOES CUT IN 2CM CHUNKS

1 TEASPOON OF BLACK MUSTARD SEEDS

1 TABLESPOONS OF CHOPPED FRESH CORIANDER

1 TEASPOONS HORTUS ROASTED CURRY POWDER

SALT & PEPPER

1 TEASPOONS GARLIC & GINGER PASTE (ALSO AVAILABLE AT HORTUS)

OR JUST REGULAR GARLIC (2 CLOVES, MINCED)

**METHOD:**

HEAT ENOUGH OIL IN A LARGE PAN OVER MEDIUM-HIGH HEAT. ADD THE POTATOES IN BATCHES AND FRY THEM GOLDEN BROWN (ADD OIL WHEN NEEDED). REMOVE FROM PAN AND PUT ASIDE. REMOVE EXCESS OIL, BUT LEAVE ENOUGH OIL FOR FRYING; ADD ONION AND FRY GENTLY; ONIONS NEED A LIGHT GOLDEN BROWN COLOUR. ADD GARLIC AND MUSTARD SEEDS AND FRY FOR 1 MINUTE. ADD SALT & PEPPER AND THE HORTUS ROASTED CURRY POWDER TO PAN; STIR THEN ADD THE POTATOES BACK TO THE PAN WITH A SPLASH OF WATER. LEAVE TO SOFTEN (APPROX. 5 MINUTES). JUST BEFORE SERVING ADD THE CORIANDER.