



Perfect combination of soft interior and crunchy exterior with the aromatic smell of whole cumin will make these potato cakes the talk of the town.

**Serves:5

**Time:1hr 45 min

Ingredients:

2 eggs

1 teaspoon of cumin seeds

1 cup of bread crumbs

6 large potatoes

1 bunch of finely chopped coriander

Salt



Method.

Peel your potatoes and cut them into wedges. Put them in your sufuria, add some salt and your cumin seeds and let them boil until they are just soft. Do not let them become creamy.

Put them in a bowl and set your working station. Beat your eggs, then on a separate tray mix the bread crumbs with the chopped coriander.

Take some of the mashed potatoes and mold them, then dip them in the beaten egg, roll them in the bread crumb mixture until they are completely coated then set aside as you wait to fry them.

Heat your vegetable oil and when it is hot enough, begin frying. Allow two minutes on each side or at least until each side is golden brown. Remove from heat, drain excess oil on a paper towel then serve warm.

This delicious recipe was brought to you by Kaluhi's Kitchen

<http://kaluhiskitchen.com/cumin-infused-potato-cake/>