



Delightfully tasty potato dish, infused with the beautiful flavors of garlic rosemary and onion and made appetizingly golden as a result of turmeric laced batter.

**Serves:4

**Time:40minutes

Ingredients

5 potatoes

2 heaped tablespoons of all purpose flour

1 small onion

3 cloves of garlic

Fresh rosemary

1 tablespoon of ground cumin

1 teaspoon of turmeric powder

1 teaspoon of garlic powder

Salt to taste

Oil for frying



Method

Peel your potatoes and put them in your sufuria. Put some cold water to facilitate the boiling and add the garlic cloves, rosemary and onion and let these boil together with the potatoes.

Boil your potatoes until they are almost ready. Do not let them become totally soft as they will crumble when you cut through them.

As you await for your potatoes to boil, prepare your batter. In a small bowl or cup mix your flour, ground cumin, ground garlic and turmeric together with some water. Ensure that it attains the consistency of thick yoghurt.

Remove your potatoes from the boiling water and slice them, discard the boiled onion, garlic and rosemary. Dip your slices in the garlic batter and then fry them until they are golden in color.

Remove from the heat, allow the excess oil to drain then serve hot.



SERVE WITH: any meat stew, gravy, tatziki dip, sweet and sour sauce or kachumbari or on their own.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/turmeric-garlic-viazi-karai/>