

rosemary & garlic viazi karai



My favorite childhood snack as I walked home from school, viazi karai remain one of my favorite meals to date! #musttry!!!



Ingredients

9 large potatoes

5 cloves of garlic

1 cup of all purpose flour

Salt to taste

1/2 a teaspoon of turmeric

For the dressing

1/2 teaspoon of cumin

1 tablespoon of chilli powder

Handful of finely chopped dania

1/4 teaspoon of salt

1 sprig of rosemary

1/2 a lemon, juiced

Method

Peel your potatoes and place them in your sufuria together with some salt, the rosemary, garlic and let them cook until soft. Drain the water if any, and allow them to cool for a while.

In a bowl, add the flour, the cumin, turmeric, a tiny bit of salt and mix it all in. Add some water bit by bit and once combined and with the same consistency as yoghurt, we are ready to proceed.

The chili lemon filling is optional, and you are free to leave it out entirely. For me, Half of them had the chili, and the other without. Slice one of the boiled potato half wat, stuff in the chili lemon paste and set aside.

Take the potatoes, dip them in the batter we had earlier on made and once coated, proceed to fry for about a minute or two. Serve with your favorite meaty side and some kachumbari.



SERVE WITH: a salad or meaty side you love!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/rosemary-garlic-viazi-karai/>

Video: <https://youtu.be/ye5fW5RqWnY>

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