

Jessi Singh
INDIA

ROASTED ALOO GOBI

I first encountered Indian-born chef Jessi Singh in Melbourne, where he started the popular Horn Please and Babu Ji restaurants, popularising light, fresh contemporary Indian food. In 2014, he moved to the US with his American wife Jennifer and their two daughters, taking the Babu Ji brand to New York and then San Francisco.



Serves: 6-8 as part of a shared Indian meal

Time: 1 hour



INGREDIENTS

5 garlic cloves
5 cm piece ginger, peeled
1 large cauliflower, cut into 3 cm florets
650 grams kipfler potato, cut into 3 cm cubes
1 tsp ground turmeric
3 tbsp vegetable oil
2 tbsp water, plus extra for cooking spice paste
1 large onion, diced
salt to taste
3 tomatoes, diced
1 tsp garam masala
1/2 tsp cumin powder
1/2 tsp coriander powder
1 fresh chilli or chilli powder, to taste
1/2 cup pine nuts
1/4 cup sultanas

Garnish:

yoghurt
coriander sprigs
figs, cut into wedges
ginger, peeled and julienned
pine nuts, toasted
carrot slivers, optional



METHOD

1. Preheat oven to 180°C.
2. Place garlic cloves and ginger in bowl, mix **5 sec/speed 8**. Transfer to a small bowl and set aside.
3. Place potato and cauliflower in a large mixing bowl with turmeric and 2 tbsp water. Toss well to coat evenly.
4. Transfer potato and cauliflower to Varoma dish. Cook **20 mins/Varoma/speed 2**, until just tender.
5. While vegetables are steaming, heat oil in a medium fry pan over low to medium heat. Add onion and saute 5 minutes, stirring often. Add garlic, ginger and salt. Cook for a further 3 minutes.
6. Add tomato, garam masala, cumin, coriander and chilli. Cook 5 minutes, adding 3-4 teaspoons of water, bit by bit, to create a paste.
7. Toast pine nuts in a dry pan, stirring constantly over medium heat, until lightly golden.
8. Transfer potato and cauliflower to a large bowl and fold through spice paste until the vegetables are coated. Add sultanas and pine nuts.
9. Coat a roasting pan with oil. Add potato mixture.



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10. Roast in oven until slightly charred, about 15-20 minutes.

To serve, top with a spoonful of yoghurt, fig wedges, sprigs of coriander, toasted pine nuts and julienned ginger.

Tips

- If your Varoma is stained by the turmeric, place it in the sunshine after washing to return it to its normal colour.

Variation

- Use cranberries instead of sultanas.
- Replace pine nuts with toasted slivered almonds or a combination of the two.