



Ingredients

- 500g green beans, chopped
- 500g carrot, chopped
- 5g green chilli, chopped
- 150g potato, boiled
- 50g ghee
- 1g royal cumin seeds
- salt, to taste
- 4g garam masala powder
- a few strand of saffron, in water
- 50g almonds, chopped
- 50g cashew nuts, chopped
- 50g pistachio, chopped

Method

1. Heat the ghee in a heavy pan. Add cumin seeds and allow to crackle
2. Add green beans, carrot and green chilli. Sauté over a medium heat for ten minutes
3. Remove from fire and keep cool
4. Add boiled potato, salt, garam masala powder and saffron water into the mix
5. Mix all the ingredients together until they form a firm dough
6. Divide the dough into individual balls, approximately 30-40 gram in size
7. Bind each ball nicely and, keeping in between your palms, press lightly forming a round patty. Repeat the process for all of the dough balls
8. In a separate frying or sauté pan, heat a little of the ghee
9. Add the patties in batches, into the pan and cook for two to three minutes or until golden brown. Turn the patties over and repeat
10. Serve hot with mint or mango chutney or tomato ketchup

This recipe serves four and comes from Amit Kumar, executive chef at Holiday Inn Abu Dhabi.