

Known as potato cutlets in Kenya and katlesi in Tanzania, these delicious mince-stuffed potato delicacies are enjoyed during the month of Ramadan, and make great appetisers as well as a main.

KATLESI [SPICY MINCE AND POTATO PATTIES]

250 g beef mince (you can also use chicken or mutton mince)	¼ tsp ground cumin	
1 tsp garlic paste	¼ tsp ground black pepper	
½ tsp ginger paste	1 tsp lemon or lime juice	
½ tsp salt	¼ cup water	
2 tsp chopped fresh green chilli or ½ tsp red chilli powder	1 red onion, finely chopped	
¼ tsp garam masala	¼ cup chopped fresh coriander	
	3 small fresh mint leaves, chopped	
	2 cups oil for frying	

COATING
5 large potatoes
1 cup fresh breadcrumbs
2 eggs
¼ tsp salt
¼ tsp red chilli powder
1 Tbsp chopped fresh coriander

1. In a large saucepan, combine the beef mince, garlic paste, ginger paste, salt, fresh chilli or chilli powder, garam masala, cumin, black pepper, lemon or lime juice and water. Boil over medium heat for 10 minutes, stirring every 2 minutes. Allow all the water to evaporate.
2. Remove from the heat and immediately add the onion, fresh coriander and mint. Stir well and let the mixture cool to room temperature. The mince should be dry and cool before using.
3. In the meantime, wash the potatoes and boil them in their skins in a saucepan of salted water for approximately 20 minutes until soft. Pierce them with a skewer or knife to test whether they are cooked.
4. Drain all the water and let the potatoes cool down until they are easy to handle. Peel off their skins and mash the potatoes until semi smooth.
5. Flatten a handful of potato mash and spoon some mince in the centre. Fold the mash over to seal in the mixture and roll into a smooth ball. Gently flatten the ball to resemble a bun or dinner roll. (Rub some oil on your palms and fingers to help with the rolling.) Make sure the potato patties are properly sealed with no cracks or transparent patches, as these may crack open while frying.
6. Prepare two dipping bowls. Place the breadcrumbs in the first bowl. In the second bowl, beat the eggs, salt, chilli powder and coriander with a fork.
7. First roll the sealed mince and potato patties in the breadcrumbs to evenly coat and then dip them in the egg mixture.
8. Heat the oil in a deep frying pan over medium heat and cook the patties for 30 seconds on each side or until they appear golden brown.
9. Serve with a dipping sauce of your choice.

Serves 4 |

