



## Japanese Knife Company

**Marylebone Store:** 47 Blandford Street, London, W1U 7HQ T: 020 7487 4868

**Soho Store:** 14 Bateman Street, London, W1D 3AG T: 02000 114 662

**Kensington Store:** 1c Kensington Church Walk, London W8 4NB T: 020 7937 5057

**Office/Warehouse/Websales & Retail Showroom:** 104 Saga Centre, 326 Kensal Road, London W10 5BZ T: 020 8968 6238  
W: [www.japaneseknifecompany.com](http://www.japaneseknifecompany.com) E: [general@jkcl.co.uk](mailto:general@jkcl.co.uk)

## Ragda Petis

### Ingredients

#### Ragda

- 1 Can chickpeas
- 1 medium tomato – skinned
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp chilli powder
- ¼ tsp tumeric
- ½ tsp amchoor powder (mango powder)
- ½ tsp black salt
- 1 tsp salt
- 1 ½ tsp garam masala
- ½ tsp ground black pepper
- 1 tsp minced garlic
- 1 tsp minced ginger
- ½ tsp minced green chillies
- 1 medium (2") onion finely chopped
- 2 tbs oil
- 1 tbs butter

#### Petis

- 3 potatoes (3" – 4")
- ¾ cup bread crumbs
- 1 tsp salt
- ½ tsp chilli powder
- ¼ tsp tumeric
- 2 tbs finely chopped fresh coriander

#### Sauce

- Shop bought tamarind sauce (may need to be diluted in water) or
- Soaked pureed tamarind + equal amount of minced dates + salt + chilli powder, sugar and water to taste
- Finely chopped onion
- Few sprigs of coriander

## **Method**

In a pestle & mortar blend and create a paste from tomato, coriander, cumin, chilli powder, tumeric, amchoor powder, black salt, salt, ½ the garam masala, black pepper, garlic, ginger and green chillies.

Fry the chopped onions in the oil & butter until soft add the masala paste (above) and fry until the oil starts to separate and gives a warm spicy fragrance. Add chickpeas and with the back of a large spoon crush about ¾ of the peas then add 2 cups of water, bring to boil and simmer for another 45 minutes or so to a rich, thick gravy. Add the rest of the garam masala and continue simmering for another 10 minutes.

In the meantime boil the potatoes in their skins (this avoids them getting too watery), cool, peel add the spices, fresh coriander and then mash to a smooth dough adding the breadcrumbs – little at a time. Make small potato cakes (petis) about ½” thick - with golf ball size amounts of the spicy mash and griddle fry in a mm of oil until golden brown on both sides.

## **To serve**

Put 2 petis in a deep dish and pour a little of the ragda on top and sprinkle a tablespoon of chopped onion, a couple of tablespoons of the tamarind chutney and garnish with few sprigs of fresh coriander.

## **Advanced**

The petis can have the addition of mashed green peas, desiccated coconut, minced coriander, raisins and salt.