



Yield: Serves 6

Katā hu'ā Aloo

Balchao

Goan Style Scalloped Potatoes

Ingredients:

- 1 lb Yukon Gold Potatoes (**Aloo**) - peeled and thin sliced apx 1/8 inch thick
- 1 13.5oz Can Unsweetened Coconut Milk (**Nariyal ka Doodh**)
- 4 Small Shallots (**Gradana**) - minced
- 8-12 Curry Leaves (**Kaddi Patta**)
- 2-5 Dried Red Chiles (**Lal Mirch**) - stems removed - amount to taste
- 2-3 Whole Cloves (**Luang**)
- 2 Cloves Fresh Garlic (**Leh-sun**)
- 1/2 inch piece Fresh Ginger (**Adrak**)
- 1 Tbs Ghee
- 2 Tbs Coconut Vinegar (**Nariyal Sirka**) - can substitute cider vinegar
- 1 1/2 tsp Kosher Salt (**Namak**)
- 1/8 tsp Tamarind Concentrate (**Imli**)
- 3/4 tsp Cumin Seed (**Jeera**)
- 1/8 tsp Black Peppercorns (**Kali Mirch**)
- 1/8 tsp Turmeric Powder (**Haldi**)
- 1/8 tsp Fresh Ground Cinnamon (**Dalchini**)

Preparation:

- 1) Preheat oven to 350° F
- 2) Place coconut milk, vinegar, tamarind, dried chiles, cumin seed, peppercorns, cloves, turmeric powder, garlic, ginger, cinnamon, and salt in a food processor or blender and puree (scraping the bowl as needed) until smooth
- 3) Grease a 9X9 inch baking dish with ghee
- 4) Layer sliced potatoes, minced shallots, and purée (about 1/3 of purée per layer) in baking dish
- 5) Spread curry leaves over the top
- 6) Cover and bake for 45 minutes or until potatoes are fork tender
- 7) Remove cover and bake for an additional 10-15 minutes to brown the top
- 8) Remove from oven and allow to stand for 10 minutes
- 9) Serve hot