



OK - OK probably not in the slightest bit authentic, but do we care? No. This is a sort of Sag Aloo with the Spinach replaced by dried and rehydrated Dulse (Seaweed).

Ingredients:-

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1 Small hot Chilli deseeded and cut into disks

4 New Potatoes, peeled and quartered

Dried Dulse, rehydrated in a little water

Smoked Paprika

Tomato Puree

Oil

Method:-

- (1) Boil the Potatoes for about 6 minutes until they are just starting to soften but not too soft.
- (2) Drain and set aside.
- (3) Add Oil to a pan and fry the Chillies for a few minutes over a moderate heat.
- (4) Turn the heat down and add a little water to the pan.
- (5) Add the Paprika and Tomato Puree and simmer for a couple of minutes so everything is mixed.
- (6) Add the Potatoes and stir gently so they are coated in the Chilli Oil to colour them slightly.
- (7) Add the drained Dulse and stir everything. The Dulse will absorb the remaining liquid.

We served this as a side with a Chicken Balti over Turmeric Rice.