

Lamb Petis

From *Reza's Roots* on Talking of Food.

Ingredients

For the potato mixture

1 kg	potatoes
1 tsp	ground black pepper
1 tsp	nutmeg
	salt to taste

For the filling

250 g	minced lamb
2.5 cm	ginger, <i>finely grated</i>
2 cloves	garlic, <i>crushed</i>
2 tsp	ground cumin
1 tsp	garam masala
	salt to taste
1 small	onion, <i>finely chopped</i>
2 tbsp	fresh coriander, <i>finely chopped</i>
2-4	green chillies (depending on the strength of the chillies and how hot you like it), <i>finely chopped</i>
1 tsp	ground cinnamon
1 tsp	allspice
2 tbsp	toasted pine nuts

For the egg batter

2-3	eggs, <i>beaten</i>
pinch	ground turmeric
pinch	salt

To serve

fresh breadcrumbs for coating cutlets
oil for frying

Method

Peel and boil the potatoes until tender, drain and mash and season with the pepper, nutmeg and salt. Allow them to cool. Meanwhile put the mince in a pan with enough water to cover. Cook on medium to high heat, removing any scum that may come to the surface. Add the grated ginger and the garlic, cumin powder and garam masala, and salt to taste. Lower heat and continue cooking for approximately 20-25 minutes until all the water has evaporated, stir the mince occasionally to avoid sticking or burning at the base of the pan. Set the mixture to one side and cool.

Take a bowl and put in it the chopped onions, coriander, green chillies, cinnamon powder, allspice powder, and pine nuts and the cooled mince mixture, adding salt to taste. Combine thoroughly. Divide the potato mixture into approximately 18 balls. Shape each ball into a flat, circular disk and place a generous teaspoon of the mince into the centre of each disk. Lift the edges of the potato disk up and over the mince and reshape; keep to one side. Prepare the egg batter in a separate bowl, adding the salt and ground turmeric and beating well. Coat each cutlet in egg batter and then in the breadcrumbs. Meanwhile heat the oil for frying in a wide, deep frying pan and gradually add the cutlets. Fry the cutlets evenly on both sides, then place them on absorbent kitchen paper and remove the excess oil. Once ready, serve them on a plate garnished with wedges of fresh lemon.

This dish can be served either hot or cold.