

## Potato and Cheese Paratha



### Ingredients

#### For the Potato Mixture

- 4 medium sized potatoes
- 1 small onion, grated
- 2 cm fresh ginger, grated
- 1 tbsp fresh coriander leaves, chopped
- 1 green chili, seeds removed, finely chopped
- 1 tsp coriander powder
- 1 tsp garam masala powder
- 2 tsp salt

#### For the Paratha

- 2 cups plain or wholemeal flour
- 1/2 tsp salt
- 2 tsp vegetable oil or ghee plus extra for cooking
- 3/4 cup warm water
- 1 cup grated cheddar cheese

### Directions

Step 1 – Peel the potatoes, roughly chop and boil in salted water until tender. Allow to cool then add to large bowl, along with the rest of the potato ingredients and mix together well. Set aside.

Step 2 – In a large mixing bowl, mix together flour and salt until combined, then add the oil or ghee and rub into the flour with your fingers until mostly combined. Add the warm water and mix until brought together. Tip out onto a floured surface and knead until you have a sticky dough. Place the dough into a clean bowl, cover and set aside to rest at room temperature for at least 1 hour and up to 24 hours.

Step 3 – Divide the dough into 4 equal pieces, sprinkle a little flour on your work surface and roll one piece with a rolling pin to a circle approx. 15cm diameter. Add one quarter of the potato mixture to the centre, then sprinkle with one quarter of the grated cheese. Pinch the edges of the dough together to enclose all of the filling, then roll out again to approx. 1cm thickness. Set aside and repeat with the remaining dough.

Step 4 – Heat your barbecue to medium heat (180 - 200°C) ensuring the grills are clean. Preheat a hotplate, BBQ safe frying pan or skillet over direct heat. Once hot, add a little oil or ghee to the plate and place the paratha onto the hotplate. Cook on each side for around 90 seconds or until cooked through and golden on each side. Remove each paratha from the BBQ and cover to keep warm.

Step 5 – Cut each paratha into 4 pieces and serve while hot.

