



UCCOOK

Hot Smoked Trout & Aloo Chaat

with green leaves & dried cranberries

Aloo chaat is a delicious Indian street food made with potatoes and chutney. Try our take on it, loaded with sticky chutney, fragrant spices, red onion, and fresh chilli. Sided with hot smoked trout and a curry leaf mayo for dunking, you'll love this lip smacking international dish!

Hands-On Time: 20 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Ella Nasser

 Adventurous Foodie

 Boschendal | MCC Brut Rosé NV

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Ingredients & Prep

200g	Potato <i>peeled (optional) & cut into bite-sized chunks</i>
3g	Fresh Curry Leaves <i>rinsed & dried</i>
25ml	That Mayo (Original)
125g	Hot Smoked Trout Fillet
1	Red Onion <i>½ peeled & roughly sliced</i>
5ml	NOMU Indian Rub
1	Fresh Chilli <i>deseeded & roughly sliced</i>
30ml	Mrs Balls Chutney
20g	Green Leaves <i>rinsed</i>
10g	Dried Cranberries <i>roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. BUBBLE, BUBBLE! Preheat the oven to 60°C. Place a pot of cold salted water, with a lid, over a high heat. Add the potato chunks and bring to the boil. Once boiling, reduce the heat and simmer for 8-10 minutes until starting to soften. Drain on completion.

2. CURRY LEAF MAYO Place a pan over medium heat with 15ml of oil. When hot, add the rinsed curry leaves and fry for 1 minute - be careful, they may splatter! Remove the leaves and the oil from the pan and place in a bowl. Set aside to cool and infuse for at least 10 minutes. Once cooled, remove the leaves from the oil and discard. Pour the infused oil (to taste) into the mayo and mix until fully combined. Add water in 5ml increments until it comes together. Set aside for serving.

3. ABOUT THAT TROUT When the potatoes have 5-8 minutes remaining, place the hot smoked trout fillet on a greased baking tray and place in the warm oven for 5-8 minutes until warmed through.

4. ALOO CHAAT When the potatoes are done, return the pan to a medium-high heat with a drizzle of oil. When hot, add the sliced onion and fry for 3-4 minutes until soft, shifting occasionally. Add the parboiled potatoes and fry for 4-5 minutes, until cooked through and starting to crisp, shifting occasionally. Add the rub and ½ the sliced chilli (to taste) and fry for 1 minute until fragrant, shifting constantly. Remove from the heat and pour in the chutney. Mix until fully combined and season to taste. Dress the rinsed green leaves with a drizzle of olive oil and seasoning.

5. STREET FOOD AT HOME! Dish up the aloo chaat potatoes. Sprinkle over the chopped dried cranberries and the remaining chilli (to taste). Side with the hot smoked trout fillet and the dressed green leaves. Serve with the curry leaf mayo and get dunking!

Nutritional Information

Per 100g

Energy	536kJ
Energy	128Kcal
Protein	7.4g
Carbs	17g
of which sugars	5.4g
Fibre	2.3g
Fat	3.5g
of which saturated	1g
Sodium	495mg

Allergens

Egg, Allium, Sulphites, Fish

Cook
within 2
Days