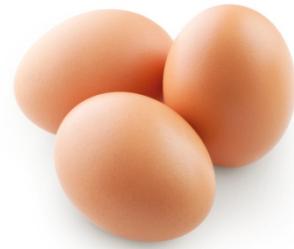


Spiced potato hash with scrambled eggs

Ingredients (serves 4-6 people)

- 1 onion (finely chopped)
- 2 garlic cloves crushed
- 50g unsalted butter
- 200g cooked new potatoes chopped
- 1 tsp each of cumin seeds, ground turmeric curry powder
- 2 tomatoes finely chopped
- 6 eggs
- 50ml double cream
- 1tbsp fresh coriander chopped
- 4-6 chapattis



Method

1. Gently fry the onion and garlic in the butter until soft.
2. Add the potatoes, spices and cook for 4minutes.
3. Add tomatoes then cook for a further 3 minutes.
4. Beat the eggs and cream and add to the pan, stirring constantly until the eggs are just set and holding their form.
5. Finish by adding the corridor and serve warm with chapattis.