

Veg Recipes of India

aloo tikka recipe | how to make aloo tikka or tandoori aloo recipe

April 1, 2016 by dassana amit (<http://www.vegrecipesofindia.com/author/dassana-amit/>)

aloo tikka recipe with step by step photos – aloo tikka are spiced & marinated potatoes which are either grilled or pan fried.

It's gone. [Undo](#)

What was wrong with this ad?

Inappropriate

Other

Repetitive

Irrelevant

Google





tandoori aloo or aloo tikka is one of our favorite starter dish which we order often in restaurants. the recipe posted here shares both the **oven grilling** as well **pan frying** methods for cooking the potatoes. below picture is of the pan fried aloo tikka.

this aloo tikka recipe uses curd for marination. i have also shared a **vegan version of aloo tikka** (<http://www.vegrecipesofindia.com/tandoori-aloo-recipe-tandoori-aloo/>) which makes use of cashew curd (<http://www.vegrecipesofindia.com/how-to-make-cashew-yogurt/>). usually i marinate the potatoes for a couple of hours, but you can also marinate them overnight in the refrigerator

but you can also marinate them overnight in the refrigerator.

the recipe is spicy. so if you cannot tolerate spicy food, then reduce the amount of kashmiri red chilli powder in the marination.

aloo tikka goes very well as starter snack. you can also wrap them in chapati rolls and serve as a wrap. this mint chutney (<http://www.vegrecipesofindia.com/mint-chutney-recipe-for-tandoori-recipes/>) pairs very well with the aloo tikka.

if you are looking for more **tikka recipes** then do check paneer tikka (<http://www.vegrecipesofindia.com/paneer-tikka-recipe-paneer-tikka/>), mushroom tikka (<http://www.vegrecipesofindia.com/mushroom-tikka/>), quick paneer tikka (<http://www.vegrecipesofindia.com/quick-paneer-tikka-recipe/>), gobi tikka (<http://www.vegrecipesofindia.com/tandoori-gobi-tandoori-gobi-tikka/>), achari paneer tikka (<http://www.vegrecipesofindia.com/achari-paneer-tikka-recipe-tikka-recipes/>) and paneer tikka on stove top (<http://www.vegrecipesofindia.com/paneer-tikka-on-stove-top-recipe/>).

tandoori aloo or aloo tikka recipe below:

aloo tikka recipe | tandoori aloo
recipe

author: dassana

SAVE () PRINT (<http://www.vegrecipesofindia.com/easyrecipe-print/55887-0/>)

recipe type: appetiser, snacks cuisine: north indian
prep time: 20 mins cook time: 20 mins total time: 40 mins
serves: 3-4

aloo tikka - marinated & spiced potatoes which can be grilled or pan fried.

ingredients (measuring cup used, 1 cup = 250 ml):

- o 250 grams baby potatoes or regular potatoes
- o $\frac{1}{2}$ cup **hung curd** (<http://www.vegrecipesofindia.com/hung-curd-how-to-make-hung-curd/>) or thick curd
- o 3 tbsp low fat cream
- o 1 tbsp besan or gram flour (substitute 1 tbsp arrow root flour or corn starch or maize flour/corn meal)
- o 2 tsp ginger-garlic paste or $\frac{3}{4}$ inch ginger + 5 to 6 small to medium garlic cloves, crushed to a paste in a mortar-pestle
- o $\frac{1}{2}$ tsp ajwain/carom seeds
- o 1.5 to 2 tsp kashmiri red chili powder
- o $\frac{1}{2}$ tsp garam masala powder
- o 1 tsp chaat masala powder
- o 1 tsp coriander powder/dhania powder
- o $\frac{1}{2}$ tsp kasuri methi, dry fenugreek leaves, crushed (optional)
- o $\frac{1}{8}$ tsp or 2 to 3 pinches of turmeric powder (optional)
- o 1 to 2 drops of natural color orange extract (optional)
- o black salt or regular salt as required
- o 3 tbsp oil for pan frying
- o oil as required for brushing if grilling

how to make the recipe:

Prepping and marination:

Prepping and marination...

1. rinse the potatoes very well. brush or scrub the mud etc from them.
2. first parboil or half cook 250 grams baby potatoes. if pressure cooking, then just pressure cook for 1 whistle. drain the potatoes very well.
3. let them become warm and peel them. halve them if they are larger in size. keep aside.
4. take $\frac{1}{2}$ cup thick curd or hung curd in a mixing bowl.
5. add the following spices - 2 tsp ginger-garlic paste, $\frac{1}{2}$ tsp ajwain/carom seeds, 1.5 to 2 tsp kashmiri red chili powder, $\frac{1}{2}$ tsp garam masala powder, 1 tsp chaat masala powder, 1 tsp coriander powder/dhania powder, $\frac{1}{2}$ tsp kasuri methi, crushed (optional), $\frac{1}{8}$ tsp or 2 to 3 pinches turmeric powder (optional) and black salt as required.
6. mix very well.
7. now add 3 tbsp low fat cream and 1 tbsp besan or gram flour. again mix very well.
8. you can also add 1 to 2 drops of natural color orange extract. this is optional.
9. mix again very well.
10. check the taste of the marination and add more black salt if required.
11. now add the potatoes in the curd marination.
12. mix very well. cover and allow to marinate for 30 minutes or for a couple of hours.

grilling:

1. thread the potatoes on a skewer and place them on a tray which has been lined with a foil or butter paper.
2. place the tray in the oven which has been preheated at 250 degrees celsius for 10 to 15 minutes. grill the tikka at the same temperature of 250 degrees celsius till the potatoes become golden with a few charred spots.
3. whilst baking, remove the potatoes once or twice. turn over the skewers and brush with some oil.

pan frying:

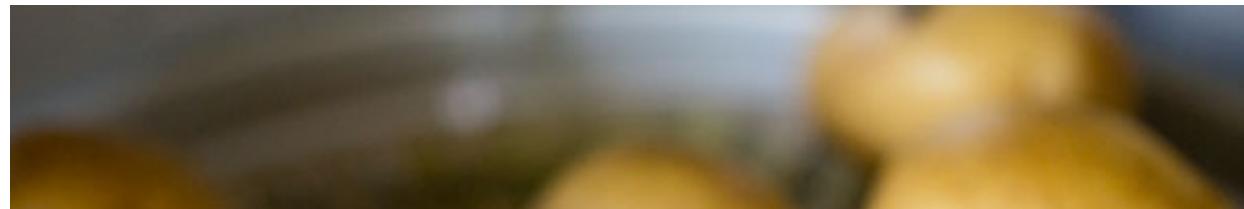
1. heat 3 tbsp oil in a shallow frying pan.
2. coat each tikka with the marination and place them in the hot oil. you can fry in batches too.
3. on a low to medium flame fry them.
4. when one side becomes slightly crisp and cooked, turn each potato piece and fry their other sides.
5. fry till the potatoes become crisp and the marination masala coating the potatoes, has also become crisp and golden

guruji.

6. place them on a kitchen paper towel.
7. serve the aloo tikka with mint chutney accompanied with onion and lemon slices. you can also sprinkle some chaat masala on top of the tikka while serving.

stepwise tandoori aloo or aloo tikka recipe:

1. first parboil or half cook 250 grams baby potatoes. if pressure cooking, then just pressure cook for 1 whistle.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka01.jpg>)

2. let them become warm.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka11.jpg>)

3. then peel them. halve them if they are larger in size. keep aside. if you want, you can even poke holes on the potatoes, with a skewer or fork.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka12.jpg>)

4. take $\frac{1}{2}$ cup thick curd or **hung curd** (<http://www.vegrecipesofindia.com/hung-curd-how-to-make-hung-curd/>) in a mixing bowl.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka02.jpg>)

5. add the following spices – 2 tsp ginger-garlic paste, $\frac{1}{2}$ tsp ajwain (carom seeds), 1.5 to 2 tsp kashmiri red chili powder, $\frac{1}{2}$ tsp garam masala powder, 1 tsp chaat masala powder, 1 tsp coriander powder/dhania powder, $\frac{1}{2}$ tsp kasuri methi (dry fenugreek leaves), crushed, $\frac{1}{8}$ tsp or 2 to 3 pinches turmeric powder (optional) and black salt/regular salt/rock salt as required. kasuri methi is optional and skip if you do not have them.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka03.jpg>)

6. mix very well.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka04.jpg>)

7. now add 3 tbsp low fat cream and 1 tbsp besan or gram flour.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka05.jpg>)

8. again mix very well.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka06.jpg>)

9. you can also add 1 to 2 drops of natural color orange extract. this is optional.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka07.jpg>)

10. mix again very well.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka08.jpg>)

11. check the taste of the marination and add more black salt if required. you can also use regular salt or rock salt instead of black salt.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka10.jpg>)

12. now add the potatoes in the curd marination.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka13.jpg>)

13. mix very well.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka14.jpg>)

14. cover and allow to marinate for **30 minutes or for a couple of hours. the tikka marinade can also be kept overnight in the refrigerator.** if marinating for a couple of hours, then keep the bowl in the fridge. if marinating for 30 minutes, you can keep the bowl at room temperature.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka15.jpg>)

15. thread the potatoes on a skewer and place them on a tray which has been lined with an aluminium foil or butter paper.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka16.jpg>)

16. place the tray in the oven which has been preheated at 250 degrees celsius/482 degrees fahrenheit for 10 to 15 minutes. bake the tikka at the same temperature of 250 degrees celsius/482 degrees fahrenheit till the potatoes become golden with a few charred spots. takes about 25 to 30 minutes. **depending on the type of oven, grilling can take less or more time.** use both the top and bottom heating elements and keep the tray in the middle rack.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka17.jpg>)

17. while baking, remove them from the oven after 10 to 15 minutes. they will be almost cooked by now. brush with some oil. place them back in the oven and continue to grill. if you want, you can remove them one more time after a gap of 5 to 7 minutes. turn the skewers and brush with some more oil again. **be careful** as both the tray and the potato tikka pieces will be very hot.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka20.jpg>)

18. grill or bake till the potatoes become golden with a few charred spots. here's the pic of the **grilled aloo tikka**.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka25.jpg>)

pan frying method for aloo tikka:

1. heat 3 tbsp oil in a shallow frying pan.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka18.jpg>)

2. coat each aloo tikka with the marination and place them in the hot oil. you can fry in batches too.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka19.jpg>)

3. on a low to medium flame fry them.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka21.jpg>)

4. when one side becomes slightly crisp and cooked, turn each potato piece and fry their other sides.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka22.jpg>)

5. fry till the potatoes become crisp and the marination masala coating on the potatoes, also has become crisp and golden.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka23.jpg>)

6. place them on a kitchen paper towel.





(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka24.jpg>)

7. **serve the aloo tikka hot or warm with** mint chutney (<http://www.vegrecipesofindia.com/mint-chutney-recipe-for-tandoori-recipes/>) accompanied with onion and lemon slices. you can also sprinkle some chaat masala on top of the tikka while serving.

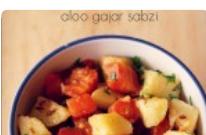






(<http://images.vegrecipesofindia.com/wp-content/uploads/2016/02/tandoori-aloo-tikka-recipe.jpg>)

Related Recipes





(<http://www.vegrecipesofindia.com/veggie-salad-veg-salad-recipe/>)
aloo gajar recipe, how to make aloo gajar sabzi recipe | healthy veggie salad



(<http://www.vegrecipesofindia.com/chilli-milli-recipe/>)
veg chilli milli recipe, how to make vegetable chilli milli recipe | healthy veggie salad



(<http://www.vegrecipesofindia.com/tahiri-recipe-tehri-recipe/>)
vegetable tahiri recipe, how to make vegetable taheri recipe | healthy veggie salad



(<http://www.vegrecipesofindia.com/65-recipe-gobi-recipes/>)
gobi 65 recipe, how to make gobi 65 vegetable gobi recipes | healthy veggie salad



(<http://www.vegrecipesofindia.com/gobi-tandoori-gobi-tikka/>)
tandoori gobi or gobi tikka, how to make tandoori gobi | healthy veggie salad



(<http://www.vegrecipesofindia.com/recipe-in-pressure-cooker/>)
ladi pav recipe in pressure cooker | healthy veggie salad



(<http://www.vegrecipesofindia.com/mumbai-pav/>)
homemade mumbai pav recipe | healthy veggie salad



(<http://www.vegrecipesofindia.com/pav-recipe-mumbai-masala-pav/>)
mumbai style pav recipe | healthy veggie salad

Categories

{ 11 Responses }

daniel says

March 24, 2016 at 12:22 pm (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-480381>)

wow amazing tikka .really tasty and healthy

Reply

dassana amit (<http://www.vegrecipesofindia.com>) says

March 27, 2016 at 2:33 pm (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-480544>)

thankyou daniel :)

Reply

Poornima (<http://flavourtalk.com>) says

March 24, 2016 at 2:18 am (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-480317>)

Love all your recipes! Thank you for sharing.

Reply

dassana amit (<http://www.vegrecipesofindia.com>) says

March 24, 2016 at 9:33 am (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-480366>)

welcome and thankyou poornima :)

Reply

harika says

March 23, 2016 at 3:41 pm (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-480242>)

plz provide this information in Telugu language

Reply

dassana amit (<http://www.vegrecipesofindia.com>) says

March 23, 2016 at 8:32 pm (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-480291>)

perhaps in the future, we will be able to do this, when god willing we have a big team to do the translations in various indian languages.

Reply

Olivia says

March 21, 2016 at 11:13 pm (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-479963>)

... Turns out I didn't need a recipe note book after all ... !! ... It's almost blank :D... As Most of my fav recipes are right here at one place :)... And the latest addition aloo tikka was lovely too :) thanks to you ... my non veg loving family now enjoys veg too :)

Reply

dassana amit (<http://www.vegrecipesofindia.com>) says

March 22, 2016 at 2:55 pm (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-480069>)

thanks a lot olivia. glad to know. but do keep a recipe note book. sometimes you may across some rare or a gem of a recipe that you might need to note down :-)

Reply

Olivia says

March 31, 2016 at 3:25 pm (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-481542>)

True that:)

Reply

dassana amit (<http://www.vegrecipesofindia.com>) says

March 31, 2016 at 8:05 pm (<http://www.vegrecipesofindia.com/aloo-tikka-recipe-tandoori-aloo/#comment-481610>)