

2022.3 Potato Patty

Shelf Life:

Ingredients	-----Batch Sizing-----			
	Amount	Double	Triple	Half
POTATO RUSSET BAKER	3250.000g	6500.0g	9750.0g	1625.0g
PFO OIL CANOLA JIB ANI	60.000g	120.0g	180.0g	30.0g
SPICE CUMIN SEED WHO	10.000g	20.0g	30.0g	5.0g
ONION RED JUMBO	175.000g	350.0g	525.0g	87.5g
CILANTRO	0.500BUNCH	1.0BUNCH	1.5BUNCH	0.25BUNCH
Garam Masala	5.000g	10.0g	15.0g	2.5g
Chaat Masala	17.000g	34.0g	51.0g	8.5g
SALT COARSE KOSHER	30.000g	60.0g	90.0g	15.0g
Chana (Chickpea) Flour	190.000g	380.0g	570.0g	95.0g
	3.500Kg	7.0Kg	10.5Kg	1.75Kg

Recipe Instructions:

1. Weight out all your ingredients
2. In a saute pan, add oil, cumin and chopped red onions
3. Once aromatic, turn off heat and leave on the side
4. In a mixing bowl, add the mashed potato, the rest of the ingredients, except of the CHICKPEA FLOUR
5. Mix it together, then add the oil, cumin and onion mixture to the bowl
6. Mix again until well combined
7. Add half of the chickpea flour and mix together
8. The chickpea flour acts as a binder, add enough just to make the patties sturdy enough to hold a patty shape
9. Weigh out 120g per patty and shape them to a nice smooth uniform patty (there are ring mold for reference)
10. Roll the finished patties in pre-soaked subutdana just to slight cover the exterior
11. Do not push subutdana into the inside of the patty
12. Fry the patties at 400F for 2-3 minutes
13. Serve immediately, or let it rest on a tray with parchment paper to cool completely before storing in the fridge or freezer (weekends only)