



Bolani

Thin Afghan flatbreads stuffed with spiced potato and spring onion, fried until crisp and served with yoghurt and green chutney.



Serves 6 **Prep** 40 min **Cook** 25 min

Ingredients

For the dough

400g chapati flour or plain flour

1 tsp salt

1 tbsp oil

230ml warm water

For the filling

600g floury potatoes, boiled and mashed

1 bunch spring onions, finely sliced

1 handful fresh coriander, chopped

2 green chillies, finely chopped

1 tsp salt

1 tsp black pepper

oil, for frying

To serve

plain yoghurt and green chutney

Ask at the counter for

Chapati flour and potatoes from the shelves, spring onions and coriander from the veg

Method

1. Mix the flour, salt, oil and warm water into a soft dough. Knead for 5 minutes, cover and rest for 30 minutes.
2. Mix the mashed potato with the spring onions, coriander, chillies, salt and pepper.
3. Divide the dough into 6 balls. Roll each into a very thin round, about 25cm across. Spread a sixth of the filling over one half, fold over and press the edges to seal.
4. Heat 2 tablespoons of oil in a large frying pan over a medium heat. Fry each bolani for 2 to 3 minutes a side until golden and crisp. Keep them warm while you fry the rest.
5. Cut into pieces and serve hot with yoghurt and green chutney.

Tips

- Swap the potato for chopped leeks or pumpkin for other classic Afghan fillings.

