

# Indian Spiced Crispy Potatoes with Roasted Cauliflower and Raita paired with Davis Estates Zephyr

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## INGREDIENTS:

### Raita

¾ cup plain whole-milk Greek yogurt  
3 tablespoons finely chopped fresh cilantro  
2 tablespoons lime juice  
2 tablespoons water  
1 Red Fresno or Jalapeno chili (stemmed and minced)  
2 green onions (thinly sliced)  
Kosher salt and ground black pepper

### Cauliflower

1 large head of cauliflower, cut into florets  
As needed olive oil and salt

SERVES: 6-8

### Indian Spiced Potatoes

2½ pounds small (1- to 1½-inch) Yukon Gold or Fingerling potatoes  
Kosher salt and ground black pepper  
2 teaspoons cumin seeds  
2 teaspoons coriander seeds  
2 teaspoons fennel seeds  
4 tablespoons salted butter  
¾ teaspoon ground Fenugreek  
2 Red Fresno chili, stemmed and finely diced  
3 Scallions, thinly sliced  
¼ cup Mint leaves, chiffonade

## METHOD:

### Raita

- In a small bowl, stir together all ingredients.

### Cauliflower

- Place florets in a large bowl and toss with olive oil. Place florets in a baking dish and season with salt.
- Cover the pan and cook for 15 minutes. Remove the cover and roast another 15 minutes until just tender or if you like roast longer until browning around the edges.

### Indian Spiced Potatoes

- Preheat fryer to 375°.
- In a large pot, combine the potatoes, 3 tablespoons salt and 2 quarts water. Bring to a boil and cook, stirring occasionally, until a skewer inserted into the potatoes meets no resistance, about 25 minutes.
- Drain the potatoes in a colander. Using the bottom of a dry measuring cup, press down on each potato so it flattens slightly and splits open but remains intact. Then place several potatoes in fryer and fry until super crispy and deeply golden brown, doing in batches if necessary.
- In a spice grinder, combine the cumin, coriander and fennel seeds and pulse until coarsely ground. In a small saucepan over medium heat, melt the butter. Add the ground seeds and fenugreek and cook, swirling the pan, until fragrant, 2 to 3 minutes.

### To Finish

- Transfer potatoes and cauliflower to a large bowl. Add all the spiced butter and toss to coat. Fold in the chilies, scallions and mint. Taste and season with salt and pepper. Serve with Raita.