

Camembert de Normandie, PDO Stuffed Aloo Tikki

by Chef Guntas Sethi



Serves: 4–5 people

INGREDIENTS

100 gr	Camembert de Normandie (Cut into ~1.5 cm cubes)	PDO 	France 
4	Medium potatoes – boiled, peeled, mashed		
1	Green chilli – finely chopped		
1 tsp	Ginger – grated		
2 tbsp	Fresh coriander – finely chopped		
1 tsp	Roasted cumin powder		
½ tsp	Garam masala		
½ tsp	Red chilli powder (optional)		
	Salt – to taste		
2 tbsp	Corn flour – for binding		
3 tbsp	Corn flour slurry (2 tbsp corn flour + 3 tbsp water)		
1 cup	Breadcrumbs (panko or regular)		
	Chania Kritis, olive oil for shallow frying	PGI 	Greece 

PREPARATION

01	Mix mashed potatoes with green chilli, ginger, coriander, spices, salt, and corn flour. Combine until smooth and firm.
02	Divide into equal golf ball-sized portions. Flatten, add the Camembert de Normandie PDO, France cube in the center, and seal well.
03	Shape into round patties, dip in corn flour slurry, and coat in breadcrumbs.
04	Chill the patties for 10–15 minutes to set the shape.
05	Shallow fry in Chania Kritis PGI, olive oil from Greece on medium heat until golden and crisp on both sides.
06	Serve hot with a tangy cranberry relish on the side.

EU Quality Schemes



The PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) logos on food and beverages are from the regions that follow particular traditional production processes. They are a guarantee of authenticity and quality.



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