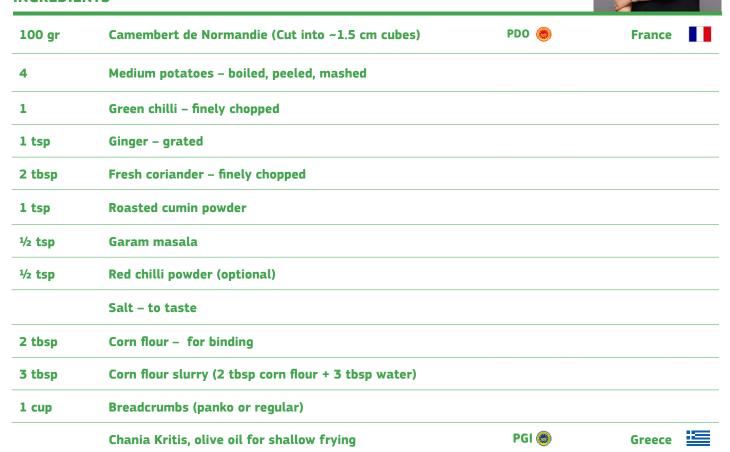
## Camembert de Normandie, **PDO Stuffed Aloo Tikki**

by Chef Guntas Sethi

Serves: 4–5 people

## INGREDIENTS



## **PREPARATION**

- 01 Mix mashed potatoes with green chilli, ginger, coriander, spices, salt, and corn flour. Combine until smooth and firm.
- Divide into equal golf ball-sized portions. Flatten, add the Camembert de Normandie PDO, France cube in the center, and 02 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.



