

'Out of Bron's Kitchen'

Indian spiced wedges

The spice powder

1 tablespoon ground cumin

1 tablespoon ground coriander

2 tablespoon ground turmeric

2 teaspoon dried chilli flakes

1 tablespoon ground ginger

1/4 tablespoon ground cinnamon

1/4 tablespoon ground cardamom

A pinch of ground cloves

Combine cumin, coriander, turmeric, chilli flakes, ginger, cinnamon, cardamom and cloves in a pestle and mortar and grind until powdery.

You can store this spice in an airtight bottle for 3 months.

Cut 4 large washed and peeled potatoes into thick wedges. Place the potatoes in a snap lock bag and add ½ this spice mix to coat. Keep the other in a jar for later use. Arrange the potato wedges on a baking tray and lightly drizzle olive oil around the wedges. Bake in a moderate oven for 35-40 minutes. Serve with a guacamole dip made with 1 mashed avocado, 100gms sour cream, 1 finely diced tomato and 1 sliced shallot mixed. Squeeze lemon juice over the top if not serving straight away.