



POTLI

Owner / Titolare › Uttam Tripathy & Jay Ghosh • **Chef** › Jay Ghosh

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Potli brings the first Indian food bazaar experience to London. Located in the heart of W6, between Hammersmith and Chiswick, Indian restaurant Potli promises a kaleidoscopic Indian food experience like never before. Our authentic menu of curries and other Indian favourites is influenced by marrying exotic spices with local produce. Set in a friendly and casual environment, Potli is committed to serving wholesome and unpretentious Indian food as a shared dining experience. Why not join us to enjoy a curry and a traditional drink and soak up the atmosphere?

Potli è la prima esperienza di “bazar del cibo indiano” a Londra. Situato tra Hammersmith e Chiswick, questo ristorante promette di vivere una caleidoscopica esperienza di avvicinamento al cibo indiano. L’ambiente è amichevole e informale, predomina il legno e non mancano cuscini di iuta e perline. Le porzioni sono abbondanti e ogni piatto è una scoperta. Cotture al vapore, spezie originali, curry, peperoncino: tutto è cotto in maniera eccezionale e senza mai esagerare con i sapori piccanti. Potli è il luogo ideale per gustare un ottimo pasto indiano a buon prezzo.

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Wine List › Carta dei Vini
20 Labels › Etichette

Cuisine › Cucina
Indian › Indiana

Tipology › Tipologia
Ethnic › Etnica

Average Price › Prezzo Medio
£ 20

Lamb pepper fry

INGREDIENTS FOR 4 SERVINGS:

- › 75 ml oil › 3 g mustard seeds › 1,5 g clove
- › 2 g fennel seeds › 3 g curry leaves
- › 250 g onions chopped
- › 15 g ginger garlic paste (1:1) › 800 g diced lamb
- › 100 g tomato paste › 5,5 g salt › 2,5 chilli pwd
- › 6 g coriander pwd › 3,5 g garam masala › 250 ml water
- › 2,5 g black pepper › 32,5 g toasted dessicated coconut

Heat oil to 80 degrees. Add mustard seeds and crackle. Add fennel seeds, curry leaves and crackle. Add ch onions and fry till light golden brown. Add ginger garlic paste and cook till golden brown. Add the diced lamb and cook with occasional stirring on a medium heat. Add the tomato paste and cook further for 6-8 mins. Add all the powdered spices and cook for a further 1- 2 mins. Add water and cook till most of the water is absorbed and it turns to a thick gravy. Finish off with freshly crushed black pepper and toasted deissicated coconut



Stuffed red peppers

Bharwan shimla mirch

INGREDIENTS FOR 4 SERVINGS:

- › 400 ml oil › 1400 g potato grated › 260 g raisins › 4 g turmeric pwd
- › 60 g salt › 100 g coriander chopped › 140 g ginger chopped
- › 100 g green chilli chopped › 16 g roasted cumin pwd
- › 800 g fried onions › 800 g mushroom chopped › 720 g red pepper whole

Heat oil. Add potatoes and saute for 3-4 mins. Add raisins and rest of the ingredients. Cool and then stuff it into the red pepper, taken the top with the stem off. Smear with oil and cook in the tandoor or charcoal oven at 200 degrees for 6-7 mins.



Yogurt with cookies

Yogurt con biscotti

INGREDIENTS FOR 4 SERVINGS:

- › 450 g set soured cream › 160 g mascarpone cheese › 140 g sugar
- › 1,5 g green cardamom pwd › 0,25 g saffron (soaked in warm milk)
- › 3 g sliced pista › 3 g sliced almond › 4 nos Nann khatai (cookies)

INGREDIENTI PER 4 PERSONE:

- › 450 g panna acida › 160 g mascarpone › 140 g zucchero
- › 1,5 g cardamomo verde › 0,25 g zafferano (in latte caldo)
- › 3 g mandorle tritate › 4 biscotti

Mix all the ingredients. Take a champagne tulip put the yogurt mixture and then layer with "Naan khatai" and cover the top with a spoonful of the yogurt mixture. Garnish with saffron, pista and almond.

Mescolare tutti gli ingredienti. Prendete una coppa da champagne e versare sul fondo il composto ottenuto. Posizionarci sopra un biscotto (se non avete quelli indiani indicati tra gli ingredienti usate quelli che più vi piacciono) e coprire la parte superiore con un cucchiaino di yogurt. Guarnire con lo zafferano e le mandorle tritate.