

CURRIED SWEET POTATO DIP WITH SPICED CASHEWS AND PUPPODUMS

Curried Sweet Potato Dip

2 1/2 pounds sweet potato
1 cup sour cream
1/4 cup mayonnaise
4 green onion, chopped
1 ounce fresh ginger, grated
4 cloves garlic
1 tablespoon cumin seed, ground
1 tablespoon coriander seed, ground
1 tablespoon paprika
1 tablespoon turmeric
1 tablespoon curry powder
1/8 tablespoon cayenne
Sea salt and fresh ground pepper to taste

Puppodums

2 packages of puppodums*
vegetable oil for frying

Spiced Nuts

1 egg white
1 tablespoon water
3 1/2 cups whole, unsalted cashews
1/3 cup sugar
1 tablespoon chile powder
2 teaspoons ground cumin
2 teaspoons ground coriander
2 teaspoons kosher salt
1/2 teaspoon cayenne

Dip: Bake sweet potatoes in oven until soft. Let cool. Scoop out flesh and place in food processor with all other ingredients. Process until smooth and refrigerate.

Puppodums: Heat 5cm of oil in a large pot or pan until very. To test that the oil is hot enough break off a small piece of puppodum and drop it into the oil. If it starts bubbling and expanding immediately the oil is hot enough. Deep fry one at a time, holding under the oil. The puppodums will expand in 2-3 seconds. Quickly turn the puppodum over and lift it out of the oil, allowing excess oil to drain off. Drain upright on paper towel. They will crisp as they cool.

Nuts: Spray foil-lined cookie sheet with cooking spray. Whisk egg whites and water until foamy. Toss nuts in egg mixture and strain for about 2 minutes. Toss with remaining ingredients and spread on cookie sheet and roast for 5-10 minutes, turning the nuts once to prevent burning. Let cool.

Serving: Serve the dip slightly cool. Break up puppodums into large pieces and place along side for dipping. Serve with Spiced Nuts.

*Puppodums can be found in Indian markets or in the Indian section of most grocery stores.

