

# Osu Kutiya: Fresh, Healthy and Compassionate Cuisine



Ingredients required to prepare Bathala Roti

**Seeking inspiration in Sri Lanka's extensive and nutritious culinary heritage, Osu Kutiya continues to feature recipes of delicious, cruelty-free and wholesome dishes. Hosted by Otara Gunewardene, Chef Pabilis Silva and Chef Indika Pradeep of Mount Lavinia Hotel, the culinary programme further highlights the bounty of fresh vegetables, fruits and greens in the island. These dishes, which are vegan and vegetarian, will delight the taste buds.**

**Words** Keshini de Silva

***Bathala Rotti (Sweet Potato Flatbread)***



Slowly flip the roti till it is cooked evenly

**Ingredients:**

Skinned bathala (sweet potato) 250g

Coconut oil 30ml

A round cutter

For the Pol (Coconut) Sambol

Grated Coconut 200g

Chopped Green Chilli 5g

Chopped lime pickle 10g

Chopped onion 15g

Red chilli pieces 10g

Salt to taste



A healthy meal is ready to consume

**Method:**

First make the Pol Sambol by mixing the above mentioned ingredients together.  
Grate the sweet potatoes.

Mix the grated sweet potatoes with the Pol Sambol.

Add salt to taste.

Heat a little coconut oil on a pan.

Place a round cutter on the pan and fill the sweet potato mix for half an inch of the cutter.

Fry for around two-three minutes. Flip the roti and fry for another two-three minutes and then serve.

***Bandakka Curry (Ladies Fingers Curry)***



Ladies fingers are chopped

**Ingredients:**

Chopped bandakka (ladies fingers) 200g

Chopped green chillies 10g

Sliced garlic 10g

Turmeric powder 15g

Diced tomato 1

Curry leaves 5g

Chopped onions 30g

Cinnamon to taste

Salt to taste

Rampe (pandan) leaves 1 piece

Curry powder 5g

Fresh coconut milk or water 250ml

## Method:

Mix onions, cinnamon, rampe, tomato, salt, curry leaves, green chilli and garlic in a pan.

Add half tea spoon of turmeric and curry powder.

Add coconut milk (or water) and boil well.

Once the gravy reaches boiling point, add the bandakka (ladies fingers).

Cook the ladies fingers for around two minutes.

Take the curry off the stove and serve.



A delicious and healthy dish of Bandakka curry