Posted on 26 May 2014

by Sunjata Menon

Samosa

Ingredients

For Samosa covering:
2 cups plain flour (maida)
4 tbsp oil
A pinch of salt
1 tsp carom seeds
For filling:
4 boil peeled and mashed potatoes
1 cup boiled green peas
1 1/2 tsp ginger green chilly paste
Salt as per taste
Pinch of hing (asafoetida)
1/2 tsp garam masala
1/2 tsp dry mango powder
1/2 tsp crushed coriander seeds
1/4 tsp cumin seeds
2 tbsp finely chopped coriander leaves
Oil for deep fry

Preparation

1. Combine the flour, oil, carom seeds and salt in a bowl and knead a firm dough using enough water.
2. Cover it with cloth and keep aside for 10-20 minutes.
3. For the filling:
4. Heat the oil add 1 tbsp oil add 1/4 tsp cumin seeds, splutter it add a pinch of asafoetida saute it. Add 1 1/2 tsp ginger green chilly paste saute for 2- 3 minutes add boiled and mashed potatoes and boiled green peas in it mix very well, smash it using with spoon around 2-3 minutes.
5. Now add garam masala, dry mango powder, crushed coriander seeds and salt and again mix them very well. Now mix finely chopped coriander leaves and mix well. Stuffing is ready.
6. Make a ball from dough. Roll each portion between your palm and press into a circle.
7. Cut into two equal parts using knife. Now apply some water on the straight edge and make a cone shape by joining that edge slightly overlapping. Press little bit on that join and make it sealed.
8. Fill in the stuffing and apply some water on the outer edge and seal it properly. Repeat the same process until finished.
9. When you are about to finish the preparing samosa then heat the oil in pan for deep frying on medium heat.
10. Once hot add few samosa at a time ad deep fry till golden brown. Fry samosa on medium-low flame otherwise pastry shell won't cook properly.
11. Fry all the samosa in batches and drain them out o paper towel to absorb excess oil.
12. Serve hot with mint chutney or tomato sauce.

Cooks Note

http://www.baawarchikhana.blogspot.ae [6]