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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

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