Samosa

NIBBLEDISH CONTRIBUTOR

Ingredients

For pastry:
• 2 cups flour
• ½ teaspoon salt
• 4 tablespoon oil
• 6 tablespoon water

For potato stuffing:
• 5 medium potatoes
• 4 tablespoon oil
• 1 medium onion, peeled and finely chopped
• 1 cup green peas
• 1 tablespoon ginger, grated
• 1 hot green chili (finely chopped)
• 3 tablespoon green coriander (cilantro), chopped
• 1.5 teaspoon salt
• 1 teaspoon ground coriander
• 1 teaspoon garam masala
• 1 teaspoon ground cumin seeds

Instructions

• Mix flour and salt in a bowl.
• Add 4 tablespoons oil and rub until the mixture resembles coarse breadcrumbs. Slowly add about 6 tablespoons water and knead the dough for about 10 minutes or until it is smooth.
• Rub dough with oil. Cover it and set aside for 30 minutes or longer.

Potato stuffing for Samosa

• Boil, cool and peel the potatoes. Dice it into 1/4 inch size.
• Heat 4 tablespoons oil in karahi or wok in medium flame.
• Lower the heat and carefully put the onion. Stir fry until golden brown in medium heat.
• Add peas, ginger, green chili, and fresh coriander (cilantro). Add diced potatoes, salt and all spices.
• Mix and cook on low heat for 3-4 minutes. Do not forget to stir while cooking.

Making Samosa
• Knead the dough again. Divide it into about 10 balls.
• Roll it into flat round shape with about 5 inch diameter.
• Cut it into half. Make the half into a cone by sticking seam together with a little water.
• Fill the cone with about 2.5 tablespoons of the potato mixture.
• Stick the top of the cone together with a little water. The seam should be about 1/4 inch (5 mm) wide.
• Repeat this again.

Cooking Samosa
• Heat about 2 inches of oil for deep frying over a medium-low flame. (You may use a wok, Indian karhai or any other utensil you seem fit)
• When the oil is hot, carefully put in as many samosas as it fits. Fry slowly, turning the samosas until they are golden brown and crisp.
• Drain excess oil and serve hot.