

Samosa

(8 Pieces)

Ingredients:

For the Filling

- 1 medium size potato
- 1 teaspoon fennel seeds
- 1 teaspoon cumin seeds
- 1 teaspoon whole coriander seeds
- ½ teaspoon black pepper
- 1/2 teaspoon masoori methi
- 1/3 teaspoon dry mango powder
- 1 tablespoon oil
- 1/2 teaspoon salt

For the dough

- 1 cup all-purpose flour (maida)
- 2 tablespoons vegetable oil
- 1/3 teaspoon carrom (ajwain) seeds
- Vegetable oil for frying (about 1 inch deep)

Method

Preparing the filling:

1. Boil the potatoes until soft then peel and chop into 1/2-inch pieces.
2. Roast the fennel seeds, cumin seeds, coriander seeds, and black peppercorns in a dry frying pan over medium heat until fragrant then grind into a coarse powder using a mortar and pestle.
3. Add one tablespoon of oil to the frying pan and add the potato pieces, coarse ground spices, kasoori methi, dry mango powder, and salt and cook on medium heat for 3 minutes, stirring frequently to combine ingredients. Remove from heat. The filling is now ready.

Preparing the samosa dough:

1. Mix the flour with the carrom (ajwain seeds) and in a mixing bowl with your hands along with 2 tablespoons of oil to form a tight dough. Set aside and allow the dough to rest for 15 minutes.

Assembling and frying the Samosas:

1. Form a log with the dough and cut into 4 equal pieces.
2. Roll out the pieces into a 6-inch circles and cut each circle in half.
3. Form a cone with each circle with the curve side of the circle open on the top.
4. Fill each cone with the filling then using your fingers press the top closed to form a triangular pillow shaped samosa.
5. Fry the samosas in 1 inch of oil over medium heat for 5-7 minutes turning the samosas over to ensure they are golden brown on both sides. Drain the samosas wire rack on parchment paper or a paper towels.

Serve with Tamarind Chutney and Green Chutney.