

## Recipe

### Samosa

By

Ananda Lila devi dasi



## Ingredients

### Dough:

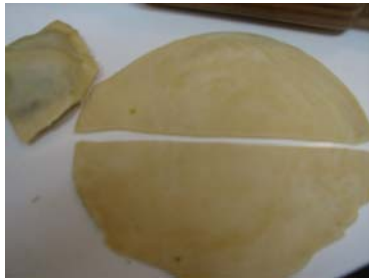
- 2 C all purpose flour
- 1 Tsp salt
- 4 Tbsp ghee/oil
- $\frac{1}{2}$  -  $\frac{3}{4}$  C warm water

## Filling:

- ½ Tsp cumin seeds
- ½ Tsp fennel seeds
- ½ Tsp fenugreek seeds
- ½ Tsp coriander seeds
- ½ -inch cinnamon stick
- 1 Tbsp ghee/oil
- 2 hot green chilies, chopped
- 1 Tbsp finely grated ginger
- ½ Tsp yellow asafetida powder
- ¾ Tsp turmeric powder
- ½ Tsp garam masala
- ½ Tsp chat masala
- 2 C boiled coarsely mashed potatoes
- ½ C boiled green peas
- 1½ Tsp salt
- ½ Tsp sugar
- 2 Tbsp chopped fresh coriander leaves
  
- Ghee/oil for deep frying

## Preparation

1. **For the dough:** In a mixing bowl, combine the flour and salt. Add the ghee/oil and rub with fingertips until the mixture resembles breadcrumbs. Slowly add enough water to make non-sticky medium soft dough. Keep aside covered.
2. **For the filling:** Grind the 1<sup>st</sup> five filling ingredients to a fine powder. Keep aside.
3. Heat ghee/oil in a pan. Add chilies and ginger and fry for 30 seconds. Add the spice powder prepared, sprinkle asafetida powder, add turmeric, garam masala, chat masala and stir-fry until aromatic. Add the potatoes, peas, salt and sugar. Combine well and cook over low heat for 10-12 minutes. Allow to cool. Divide the filling into 20 equal parts.
4. **Preparing and cooking the samosas:** Divide the dough into 10 parts and roll them into smooth balls. Roll each ball into a disc of 5-inch in diameter with help of a rolling pin. Cut the disc in half to yield 2 semicircles.



5. Moisten one straight edge of the semicircle with water. Fold the semicircle in half and form a cone by pressing the moistened edges together.



6. Spoon one portion of the filling into the cone prepared. Now moisten the inside edges of the cone and press to seal. Ensure that no filling comes out of the cone. Repeat the same for the remaining samosas.



7. Heat ghee/oil in a deep frying pan over moderate heat. Slip 2-3 samosas at a time and fry them slowly over medium heat until golden and crisp. Drain on paper towels. Serve hot or warm.

### **Yield**

20 Samosas

**For further details please contact**

[anandliladd@gmail.com](mailto:anandliladd@gmail.com)

[www.iskcondesiretree.com](http://www.iskcondesiretree.com)

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Hare Rama Hare Rama Rama Rama Hare Hare**