

Recipe
Samosa

By

Bhaktivedanta Hospital – Diet department



Ingredients

For dough:

Wheat Flour-3 cups

Salt-1/2 tsp

Oil-3 tsp

For curry:

Potatoes-3

Boiled Peas-1/2 cup

Green chilies-3 or 4

Ginger-small piece

Oil-1 tbsp

Cumin seeds-1/2 tsp

Mustard seeds-1/2 tsp

Curry leaves-few

Salt-acc to taste

Red chili powder-acc to taste

Turmeric powder-a pinch

Mint leaves -2 tbsp

Cilantro-few stems

Oil- for deep frying

Preparation

For dough: Mix wheat flour, salt and 3 tsp of oil and add enough water and make a dough, knead it well.

For the Curry: Steam the potatoes and peas separately. Cut the green chilies, ginger into small slices. Heat oil in a fry pan. Add cumin seeds, mustard seeds, curry leaves, ginger pieces, and green hot chilies and fry for 1 minute. Add boiled peas and stir. Add the boiled potato pieces and fry them. Add salt, turmeric powder and red chili powder and cook it for few more minutes. Simmer and stir in between. Add mint leaves and cilantro.

Roll the dough into pizza shape and cut into four or five straight pieces and place a spoon full of curry on all the dough pieces and fold them into triangles. Fry 4, 5 at a time in a deep pan until it becomes crisp and golden color.

Side dish - tomato ketchup, chili sauce, lemon wedges.

Note : Here I used wheat flour for the dough, you may also use all purpose flour/maida instead of wheat flour, I use both the flours. You may add a tsp of rice flour to the all purpose flour for crunchy and crispy samosa.

For further details please contact

vaidehi_nawathe@sify.com, indrayani.h@gmail.com

www.iskcondesiretree.com

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