

Recipe

Punjabi Samosa

By

Bhaktin Archana



Ingredients

For the samosa layer:

- All-purpose flour - 2 cup
- Baking soda - 1 pinch
- Cream of wheat (Rava) - 2 tbsp
- Ghee - 2 tbsp
- Plain yogurt - 2 tsp
- Cold water
- Salt - as required

1. Shift the all-purpose flour.
2. Mix cream of wheat and all-purpose flour, add ghee, plain yogurt and salt.
3. Knead the flour to puri- like consistency cover with a wet cloth and leave for 3-4 hours.

For the masala:

- Kashmiri red chili - 6-7
- Cloves - 3
- Cumin seeds - 1 tsp
- Cinnamon sticks - 3
- Coriander seeds - ½ tbsp

*Roast all the masala ingredients and grind in the mixture to powder.

For the filling:

- Peas - ½ bowl
- Cilantro leaves - 1 ½ cup
- Raw mango powder - 1 tsp
- Chat masala - 2 tsp
- Oil - 2 tbsp
- Pomegranate seeds powder - 1 tsp
- Asafetida - ¼ tsp
- Salt - as required

Preparation

1. Boil peas in a pressure cooker and mash it.
2. In a frying pan heat oil, add asafetida, peas, salt, raw mango powder, chat masala, pomegranate powder, salt, masala powder, cilantro leaves and mix well
3. Knead the dough. Divide into equal parts.
4. Roll out one piece into roti and cut it into ½.
5. Make one part into cone and fill the filling and close the upper part by applying a little water and press.
6. Make all the samosa in the same way.
7. Deep fry in the oil
8. Serve with sauce and chutney

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare