

Samosa

Description

Samosa is a crispy, golden-brown triangular pastry filled with a spiced potato and pea filling. This beloved Indian snack is deep-fried to perfection, creating a crunchy exterior that gives way to a flavorful, aromatic filling. Samosas are commonly enjoyed as a tea-time snack or appetizer and are served with tangy tamarind chutney and green chutney.

Cuisine: Indian (North)

Time Required

- Prep Time: 30 minutes
 - Resting Time: 30 minutes
 - Cook Time: 25 minutes
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Ingredients

For the Dough:

1. 2 cups All-Purpose Flour (Maida)
2. 4 tbsp Ghee or Oil
3. 1/2 tsp Carom Seeds (Ajwain)
4. 1/2 tsp Salt
5. Water as needed (approximately 1/2 cup)

For the Filling:

6. 4 medium Potatoes, boiled, peeled, and mashed
7. 1/2 cup Green Peas (fresh or frozen)
8. 2 tbsp Oil
9. 1 tsp Cumin Seeds
10. 1 tsp Ginger, finely chopped
11. 2 Green Chilies, finely chopped
12. 1 tsp Coriander Powder
13. 1/2 tsp Garam Masala
14. 1/2 tsp Amchur (Dry Mango Powder)

- 15. 1/2 tsp Red Chili Powder
 - 16. 1 tsp Fennel Seeds (Saunf), lightly crushed
 - 17. 2 tbsp Fresh Coriander Leaves, chopped
 - 18. Salt to taste
 - 19. Oil for deep frying
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Instructions

Preparing the Dough:

Step 1: In a large mixing bowl, combine all-purpose flour, salt, and carom seeds. Mix well.

Step 2: Add ghee or oil to the flour mixture. Rub it into the flour with your fingers until the mixture resembles breadcrumbs.

Step 3: Gradually add water, a little at a time, and knead into a firm, smooth dough. The dough should not be too soft.

Step 4: Cover the dough with a damp cloth and let it rest for 30 minutes.

Preparing the Filling:

Step 5: Heat 2 tablespoons of oil in a pan over medium heat. Add cumin seeds and let them splutter.

Step 6: Add chopped ginger and green chilies. Sauté for 30 seconds until fragrant.

Step 7: Add green peas and cook for 2-3 minutes until tender.

Step 8: Add the mashed potatoes, coriander powder, garam masala, amchur, red chili powder, fennel seeds, and salt. Mix well and cook for 3-4 minutes, stirring occasionally.

Step 9: Add chopped coriander leaves, mix well, and turn off the heat. Let the filling cool completely before using.

Assembling the Samosas:

Step 10: Divide the rested dough into 6-7 equal portions and roll them into balls.

Step 11: Roll each ball into an oval shape (approximately 6-7 inches long). Cut each oval in half to create two semi-circles.

Step 12: Take one semi-circle and apply water along the straight edge. Form a cone shape by bringing the two ends of the straight edge together, overlapping slightly, and pressing firmly to seal.

Step 13: Fill the cone with 2-3 tablespoons of the potato filling, leaving some space at the top.

Step 14: Apply water on the inner edges of the opening and press firmly to seal the samosa. You can crimp the edges with a fork for a decorative pattern and better sealing.

Step 15: Repeat with the remaining dough and filling.

Frying the Samosas:

Step 16: Heat oil in a deep pan or kadhai over medium heat. To test if the oil is ready, drop a small piece of dough—it should rise slowly to the surface.

Step 17: Gently slide 3-4 samosas into the hot oil. Do not overcrowd the pan.

Step 18: Fry on medium-low heat for 12-15 minutes, turning occasionally, until the samosas are golden brown and crispy on all sides.

Step 19: Remove the samosas with a slotted spoon and drain on paper towels.

Step 20: Serve hot with tamarind chutney, mint chutney, or tomato ketchup.

Tips

- The key to crispy samosas is frying them on medium-low heat. High heat will brown them quickly but leave them undercooked inside
- Make sure the filling is completely cool before assembling to prevent the dough from becoming soggy
- Seal the edges properly to prevent the filling from leaking during frying
- You can freeze unfried samosas and fry them directly from frozen when needed
- For a healthier version, brush samosas with oil and bake at 180°C (350°F) for 30-35 minutes, turning halfway through

Enjoy your homemade crispy Samosas!