

Samosa Recipe

Crispy, flaky Samosa is the perfect appetizer for any celebration. Filled with a spicy potato filling, this Samosa is also vegan!

Preparation Time: 40minutes mins

Cooking Time: 30minutes mins

Resting time: 40minutes mins

Course: Appetizer

Cuisine: Indian

Servings: 14 samosas

Ingredients

Samosa Dough

1. 2 cups all-purpose flour (Maida) 260 grams
2. 1 teaspoon ajwain carom seeds
3. 1/4 teaspoon salt
4. 4 tablespoons + 1 teaspoon oil 60 ml + 5 ml
5. water to knead the dough, around 6 tablespoons

Samosa Filling

1. 3-4 medium potatoes 500-550 grams (about 1.21 lb.)
2. 2 tablespoons oil
3. 1 teaspoon cumin seeds
4. 1 teaspoon fennel seeds
5. 2 teaspoons crushed coriander seeds
6. 1 teaspoon finely chopped ginger
7. 1 green chili chopped
8. 1/4 teaspoon hing asafetida
9. 1/2 cup +2 tablespoons green peas I used frozen green peas which I soaked in warm water for 10-15 minutes before using
10. 1 teaspoon coriander powder
11. 1/2 teaspoon garam masala
12. 1/2 teaspoon amchur dried mango powder
13. 1/4 teaspoon red chili powder or add more to taste
14. 3/4 teaspoon salt or to taste
15. 1/2 Liter Oil, for deep frying

Instructions

Make Samosa Dough

1. Start by making the samosa dough. To a large bowl, add flour, ajwain (carom seeds), salt and mix well.
2. Add the oil and then start mixing with your fingers.
3. Rub the flour with the oil until the oil is well incorporated in all the flour. Do this for 3 to 4 minutes, you don't want to rush this step.
4. Once incorporated, the mixture resembles crumbs.
5. Press some flour between your palm- it should form a shape (& not crumble) - means oil is enough and well incorporated.
6. Now, start adding water, little by little and mix to form a stiff dough.
7. Don't overwork the dough and don't knead soft dough. It should just come together and form a stiff dough. I used around 6 tablespoons of water here.
8. Cover the dough with a moist cloth and let it rest for 40 minutes. I usually soak a paper towel in water and then squeeze out all the water and then cover my dough with that.

While the dough is resting, start working on the filling.

Make the potato filling

9. Boil potatoes until done. 8 to 9 whistles on high heat with natural pressure release if using stove-top pressure cooker or if using Instant Pot, high pressure 12 minutes with natural pressure release on a trivet with 1 cup water in the bottom of the pot.
10. Peel the skin and then mash the potatoes. Set it aside. Heat 2 tablespoons of oil in a pan on medium heat. Once the oil is hot, add the cumin seeds, fennel seeds and crushed coriander seeds.

Let the seeds sizzle for few seconds and then add the chopped ginger, green chili and hing. Cook for 1 minute.
11. Add the boiled & mashed potatoes and green peas to the pan. Mix everything together. I use my potato masher to combine the spices and seasonings well with the potatoes and peas.
12. Add the coriander powder, garam masala, amchur, red chili powder and salt. Mix to combine. Once it's all well incorporated, remove pan from heat and let the filling cool down a bit.

Shape & fry the Samosa

13. Once the dough has rested, give it a quick knead. Then divide the dough into 7 equal parts of around 58-60 grams each.
Start working on a piece of dough, keep the remaining dough balls always covered with a moist cloth else the dough will dry out.
14. Roll one dough ball into a circle-oval kind of shape, around 6-7 inches in diameter and then cut it into two parts.
15. Take one part and apply water on the straight edge/side. I usually mix some flour with water so that it forms a nice glue.
Now bring the two ends of the straight edge together and pinch them to form a cone. See step-by-step pictures above for a better idea. Pinch the pointed ends to make it a perfect cone shape.
16. Fill the samosa with the potato filling, around 1 to 2 tablespoons. Don't overfill the samosa.
17. Now again apply water all around the circumference of the cone as you must seal it. Pinch the opposite side (side opposite to where you pinched to form the cone) to form a plate (see step-by-step pictures above). Then pinch the edges and seal the samosa.
18. Your samosa is now ready. Repeat the same process with remaining dough. Always remember to keep the filled samosa covered with a moist cloth while rolling and filling the others. You will get 14 samosas.
19. Now heat oil in a kadai on low heat. To check if the oil is ready, drop a small piece of dough into the oil. It should take a few seconds to come up to the surface. That means the oil is ready.
Drop the shaped samosas into the oil.
20. Fry on low heat. After around 10-12 minutes, the samosa will become firm and light brown in color. At this point, increase the heat to medium and fry until it gets nicely browned.
Don't overcrowd the kadai/wok, fry 4-5 samosas at a time. And each batch will take around 20 minutes since we fry on low heat so be patient.
21. Once you finish frying one batch, lower the heat again to low and wait until the temperature of the oil drops and then add the second batch.
Enjoy hot samosas with cilantro chutney or sweet tamarind chutney!

Notes

22. Most important thing to remember is to not fry the samosa on high heat, they will not get crispy if you do so and the dough will remain uncooked. The samosa will also have bubbles on the crust if your oil temperature is hot while frying the samosa.
23. I have used green peas in my samosa filling. If you are not a fan, simply skip.

24. This recipe makes 14 medium sized samosas. You can make it depending on how you like.

Nutrition facts of Samosa

Calories: 164kcal | Carbohydrates: 22g | Protein: 4g | Fat: 7g | Saturated Fat: 1g | Sodium: 183mg | Potassium: 240mg | Fiber: 3g | Sugar: 1g | Vitamin A: 90IU | Vitamin C: 9.9mg | Calcium: 24mg | Iron: 2.6mg

Tips to Make the Perfect Samosa

Mixing the oil with flour is important– rub it for good 3 to 4 minutes, do so by rubbing between your hands until the oil is well incorporated with the flour.

Don't overwork the dough– you only need to bring the dough together. If you overwork it, the samosa will be hard.

Dough should be stiff– soft dough will not give crispy samosa.

Let the dough rest for around 40 minutes– always remember to let the dough rest for at least 30 to 40 minutes before you start making the samosa.

Roll the dough evenly and roll it thin– try to roll the dough thin and evenly. If the dough is rolled thick, it will take a long time for the dough to get cooked. Also we all like thin crispy edges of the samosa, agree?

But don't roll it super thin too, else the dough will tear apart when you fill it.

Do not use any flour while rolling the samosa, you can apply a little oil on your rolling pin.

Fry the samosa on low heat – the most important thing- always fry the samosa on low heat (not high, not medium), that way they will turn crisp.

Once they have become light brown in color (after 10 minutes or so), then you can increase the heat and fry on medium heat.

Also, when you fry on low heat, they won't get any blisters which they do when you drop them in hot oil.

Frequently Asked Questions

1. Why is My Samosa Not Crispy?

Answer: This happens when you fry the samosa in hot oil. You need to fry the samosa on low heat always. Also, your dough needs to be stiff. Soft dough will also result in a not-so-crispy samosa.

2. How to Store and Re-heat Leftover Samosa

Answer: Place them in an airtight container and refrigerate. To warm them up, I pre-heat my oven to 350 F degrees and place the samosa in the oven for 5 to 10 minutes until nicely warm.

3. Can I Freeze Samosa?

Answer: Yes! Once the samosa is filled and shaped, place them on a baking sheet lined with parchment paper. Place the baking sheet into the freezer for couple of hours until samosas are firm. Then transfer to a freezer bag and freeze.

4. Can I Bake Samosa?

Answer: Yes! Brush the samosas with oil and then bake at 350 F degrees for 30 to 35 minutes or until browned.

5. Any Leftover Samosa Ideas?

Answer: If you have leftover samosas (what!!), you can use them in different ways. Like make, Samosa Chaat where you pair the samosas with chole and chutneys. You can also make Samosa Sandwich, apply chutneys on bread and place a samosa in between. You can even put some Sev on top and enjoy.

6. Can I Use Whole Wheat Flour?

Answer: If you want to use whole wheat flour in this recipe, replace half of the flour with whole wheat. So, use 1 cup all-purpose flour and 1 cup whole wheat.