

Khasta Punjabi Samosa

Serves 4



INGREDIENTS

For the Stuffing

Boiled Potatoes	400 g
Refined Oil	25 ml
Cumin Seeds	5 g
Coriander Seeds	5 g
Turmeric	5 g
Chopped Green Chilli	10 g
Chopped Coriander Leaves	10 g
Green Peas (Boiled)	50 g
Amchur (Dry Mango) Powder	10 g
Salt to taste	

For the Wrapper

Refined Flour (Maida)	300 g
Oil	50 g
Kalonji / Ajwain	5 g
Salt to taste	
Refined Oil to deep fry the Samosa	

For the Imli Chutney

Tamarind	200 g
Jaggery	200 g
Red Chilli Powder	10 g
Peppercorns	10 g
Roasted Jeera Powder	10 g
Dry Ginger Powder	5 g
Black Salt to taste	

PROCEDURE

Imli Chutney:

1. Soak the tamarind in warm water till it turns pulpy. Strain the pulp. Add water.
2. Mix the jaggery and the spices and cook on a slow fire till it thickens and gives a cooked aroma. Check taste and seasoning. Keep aside for cooling. Lasts for 2 weeks in fridge if kept away from moisture. Serve at room temperature.

Samosa:

1. To make the wrapper for the khasta samosa. Sieve the salt and maida together. Add the oil (can be substituted by desi ghee) and rub in till the maida turns into a crumbly texture. Mix the ajwain/ kalonji (as per your taste). Add cold water and make a hard dough. Keep aside till required.
2. For the stuffing - In a thick bottom pan heat oil and crackle jeera and roughly crushed coriander seeds. Add chilli and sauté. Add green peas and turmeric. Saute till masala cooks well. Add the boiled (roughly mashed) potatoes and mix well.
3. Season with salt and amchur powder. Sprinkle chopped coriander. Cool before use.
4. Divide the wrapper dough into 4 portions.
5. Roll thin in an oblong shape. Cut into 2 pieces lengthwise (4x2=8 nos). Fold in half and stick (applying water) the cut length to form a cone. Stuff with potato mix. Fold the long side over and stick to seal the ends to form a pyramid.
6. Deep fry in very low temperature oil to get golden brown and crispy samosa. Drain excess oil on kitchen absorbant paper.
9. Serve hot along with Sweet and Sour Imli Chutney.
10. Recommended beverage to be served along is Indian Elaichi Chai.



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