

SAVEUR

Savor a World of Authentic Cuisine

Sep 9, 2012

Aloo Samose (Indian Spiced Potato Pastries)

Making Indian samosas, triangular fried pastries filled with peas and potatoes, is nothing like crafting delicate French pastry. It calls for a technique called *moyan dena*, which involves vigorously rubbing fat into flour between your fingers—a process that develops the flour's glutens, coats every particle with fat, and produces a sturdy shell that won't rupture during frying. It yields a golden, flaky snack that is as gratifying to eat as it is to make. —Margo True, from "Super Snack" (March 2005)

SERVES 6–8

INGREDIENTS

FOR THE DOUGH:

- 1½ cups flour
- ¼ tsp. kosher salt
- 4 tbsp. unsalted butter, softened

FOR THE FILLING:

- 2 tbsp. canola oil
- 1 small yellow onion, minced
- ½ cup fresh or frozen peas
- 2 tbsp. minced cilantro
- 1 (1") piece ginger, peeled and minced
- 1 small hot green Indian chile, stemmed, seeded, and minced
- 1½ tsp. fresh lemon juice
- 1½ tsp. amchoor (dried mango powder)
- ½ tsp. anardana (ground dried pomegranate seeds)
- ½ tsp. ground coriander
- ½ tsp. garam masala
- ½ tsp. cumin seeds, toasted and lightly crushed
- ⅛ tsp. cayenne
- 2 medium waxy potatoes, boiled, peeled, and cut into ¼" cubes
- Kosher salt, to taste



Credit: Todd Coleman

FOR THE CHUTNEY:

3½ cups tightly packed cilantro leaves, finely chopped
1 cup tightly packed mint leaves, finely chopped
3 tbsp. fresh lemon juice
1 small hot green Indian chile, stemmed
¾ cup plain yogurt
Kosher salt, to taste
Canola oil, for frying

INSTRUCTIONS

1. For the dough: Whisk together flour and salt in a large bowl. Add butter, and using your fingers, rub into flour until pea-size crumbs form; add 6 tbsp. warm water, and mix with your fingers until dough forms. Transfer to a work surface, and knead until dough is smooth and elastic, about 12 minutes. Cover with plastic wrap, and chill for 1 hour or up to 24 hours.
2. For the filling: Heat oil in a 12" skillet over medium heat. Add onion, and cook until lightly browned, about 8 minutes. Add peas, cilantro, ginger, chile, and 3 tbsp. water; cover, and reduce heat to medium-low. Cook, stirring occasionally, until peas are soft, about 5 minutes. Add juice, amchoor, anardana, coriander, garam masala, cumin, cayenne, potatoes, and salt, and cook, stirring, until potatoes are heated through, about 5 minutes. Remove from heat, and set filling aside to cool completely.
3. Place dough on a lightly floured work surface, divide into 12 equal balls, and cover with a damp towel to keep from drying out. Using a rolling pin, roll 1 dough ball into a 6" round; cut round in half. Gather straight edges of 1 half-round together, overlapping them by ¼" to form a cone; moisten seam with water and press to seal. Spoon 1 heaping tbsp. filling into cone. Moisten inside of top edge of cone with water, press edges together to close top of cone, and pinch along top ¼" of seam to completely seal filling in dough cone. Pleat length of seam by folding over about ¼" of the dough and pinching it together in about ½" increments. Repeat process with remaining dough and filling to make 24 pastries total. Set filled pastries aside.
4. For the chutney: Place cilantro, mint, juice, chile, and 3 tbsp. water in a blender, and purée until smooth. Transfer to a serving bowl, and stir in yogurt; season with salt, and refrigerate until ready to serve.
5. Pour oil to a depth of 2" in a 6-qt. Dutch oven, and heat over medium heat until a deep-fry thermometer reads 350°. Working in batches, fry pastries until golden brown all over, about 10 minutes. Using tongs, transfer samosas to paper towels to drain briefly. Transfer to a serving platter, and serve hot or at room temperature with chutney on the side.

[See all 150 classic recipes featured in our 150th issue »](http://www.saveur.com/gallery2/150-Classic-Recipes/)
[\(http://www.saveur.com/gallery2/150-Classic-Recipes/\)](http://www.saveur.com/gallery2/150-Classic-Recipes/)