



Aloo Samosa

Cooking Time _____

On2Cook: 5:00 mins Normal Cooking: 20 mins

Accessories: Pan Non Coated (Ss), Frying Kit

Ingredients _____

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|-------|------------------------------------|
| 820 g | Fresh Dough |
| | 500 g Refined Flour, 120 g Ghee |
| | 10 g Salt, 5 g Ajwain, 185 g Water |
| 360 g | Stuffing |
| | 150 g Chopped Potato |
| | 10 g Chopped Ginger |
| | 10 g Chopped Coriander, 2 g Salt |
| | 2 g Coriander Powder |
| | 2 g Cumin Powder |
| | 2 g Turmeric Powder |
| | 2 g Kashmiri Chilli Powder |
| | 2 g Spicy Red Chilli Powder |
| | 10 g Chopped Green Chilli |
| | 2 g Garam Masala |
| | 30 g Chopped Onion, 60 g Roux |

Other Essentials _____

