Samosas

Samosa Dough

Ingredients

(makes about 10 - 12 samosas, depending on size)
3 cups flour
1 teaspoon salt
4 tablespoons melted butter
3/4 cup cold water, more if needed

Method

1. Add melted butter and salt to flour, mix well. Slowly pour in half of water and mix with your hands. Continue to add the rest of the water, or more, until a soft, smooth dough forms.

2. Knead the dough by hand 10 minutes, or in a mixer for 5 minutes. Leave in a lightly oiled bowl, covered, until ready to use.

3. To shape and fill: break off golf ball sized rounds of dough, roll into a 6” circle. Cut in half, lengthwise. Using your finger, gently wipe the straight edge of the half-circle with water and fold over, pressing flat sides together. Carefully lift up, you’ll now have a cone to fill. Either hold in one hand and fill with other, or place in a narrow glass while you fill. Using water to carefully seal up the last side.
Samosa Filling

Ingredients

2 potatoes, cooked, peeled and cubed
1 half of a medium onion, finely diced
2 green chilies (adjust to desired heat)
1/2 teaspoon cumin seeds
1 teaspoon garlic & ginger paste
1/4 teaspoon turmeric
1/2 teaspoon red chili powder (adjust to desired heat)
1 teaspoon lemon juice
1/4 cup chopped coriander
salt and pepper to taste

Method

1. Add a couple teaspoons of oil to a pan set over medium heat. Add cumin seeds and cook until they begin to pop. Add garlic & ginger paste and cook 30 seconds. Add onion and cook until soft, about 3 minutes.

2. Next add in potatoes, chilies, turmeric, chili powder, salt and pepper. Cook for a few minutes, until potatoes are coated with spices. Add lemon juice and cook until liquid has dissolved (my potatoes were a bit undercooked, so I added water to finish off the cooking). Mix in chopped coriander at the very end.

3. Lightly mash everything up. Set aside to cool.