Sides / India

Samosa Filling

Fluffy mashed potato and sweet green peas coarsely folded with a crackling bloom of cumin, coriander seed, ginger, and green chili — the filling that has made samosas irresistible for centuries, fragrant and slightly drier than you expect so it holds its shape inside the crisp pastry shell without steaming it soft. Every bite releases warm spiced starch and a bright herbal finish.

Time 60 min **Servings** 4

What you'll need.

- ☐ 500 g Waxy potatoes (Yukon Gold or similar), boiled whole and peeled
- ☐ 100 g Green peas (fresh shelled or frozen, thawed)
- ☐ 2 tbsp Neutral oil or ghee
- ☐ 1 tsp Cumin seeds
- ☐ 1 tsp Coriander seeds, lightly crushed in a mortar
- ☐ 1 tsp Fresh ginger, finely grated
- ☐ 2 whole Green chilies (serrano or Thai), finely minced
- ☐ 1 tsp Ground coriander
- ☐ 1 tsp Amchur (dried mango powder)
- ☐ 0.5 tsp Garam masala
- ☐ 0.25 tsp Ground turmeric
- ☐ 1 tsp Salt
- ☐ 3 tbsp Fresh cilantro leaves and tender stems, finely chopped

Let's make it.

01 Cover the whole, unpeeled potatoes with cold water in a pot. Bring to a boil over high heat, then reduce to a steady simmer and cook until a thin knife slides through the center with zero resistance — about 20–25 minutes depending on size. Do not rush with high heat or the skins will split and the potatoes will absorb too much water. Drain and immediately peel while hot — the skins slip off easily and the potato flesh sheds moisture better when peeled warm. Spread the peeled potatoes on a tray and leave them uncovered for 5 minutes to steam-dry. Then roughly crush them with a fork or your hands into a mix of small chunks and larger broken pieces. Do not mash smooth — the filling needs texture. Some pieces of potato 1–2 cm across are desirable.

02 Heat the oil or ghee in a wide pan over medium-high heat. Add the cumin seeds and crushed coriander seeds together — they should sizzle immediately and begin crackling. Let them bloom for about 30–40 seconds until the cumin turns a deep chestnut brown. Do not stop here — add the minced ginger and green chili and stir for 1 minute until the raw ginger smell softens to a sweet, fragrant note. Add the ground coriander, amchur, garam masala, and turmeric. Stir constantly for 60 seconds, scraping the bottom — the ground spices will form a thick, fragrant paste in the fat. This step, called the tadka or bhuna, is critical: the oil carries fat-soluble spice compounds directly into the potato and peas at the moment of contact. If your spice paste smells warm and rounded, with no raw edge, it is ready.

03 Add the frozen or fresh peas directly to the spiced fat in the pan. Stir and cook for 2 minutes — the peas will warm through and absorb the spiced oil. Add the crushed potatoes all at once and fold everything together using a wide spatula or wooden spoon, working from the bottom of the pan and turning the mixture over itself. You want to evenly coat every piece of potato and pea in the spice blend without turning the mixture into a smooth mash — the filling should retain texture, with visible pieces of potato and peas throughout. Season with salt and stir. Off the heat, fold in the fresh cilantro. Taste: the filling should be intensely flavored — boldly salty, bright with amchur's sour note, and warmly spiced throughout. It needs to be seasoned aggressively because the pastry shell will dilute the intensity. Allow the filling to cool completely before enclosing in pastry — warm filling will steam the pastry and make it soggy.

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Servings are an estimate; check quantities in the source recipe.
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