Snacks / India

Samosa



Triangles of potato and pea in a ghee-rich pastry. Fried on a moderate flame, never a fierce one.

Time 90 min **Servings** 6

What you'll need.

- [ ] 300 g Plain flour
- [ ] 1 tsp Ajwain seeds
- [ ] 600 g Potatoes — boiled
- [ ] 1 tsp Cumin seeds
- [ ] 1 tsp Amchur or lemon juice
- [ ] 2 piece Green chilli
- [ ] Salt — to taste
- [ ] 60 g Ghee for the dough
- [ ] 100 ml Cold water
- [ ] 150 g Peas
- [ ] 2 tsp Ground coriander
- [ ] 1 tsp Garam masala
- [ ] 700 ml Oil for frying

Let's make it.

01 Rub the ghee into the flour with the ajwain and salt until it looks like damp sand: squeezed in a fist it should hold its shape.

02 Add cold water a little at a time to a firm, tight dough — stiffer than a dumpling dough. Cover it and rest it half an hour.

03 Fry the cumin in a spoon of oil, add the chilli, spices, peas and coarsely crushed potato. Warm it five minutes and cool it.

04 Divide the dough into balls, roll each into an oval and cut it in half. Form a cone from each half, wetting the straight edge.

05 Fill the cone, pinch the top firmly shut and set it seam up. A weak seam opens in the oil.

06 Lower them into oil at 150 °C and fry twelve to fifteen minutes, raising it to 180 °C at the end. The pastry should carry fine blisters rather than large ones.

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