

Achari aloo samosa





Serving : 24 samosa



Time : 1-2 hours

Ingredients

For Dough

All-purpose flour, 3 cups

Salt

Carom seeds, 1 teaspoon, lightly crushed

Ghee, 1 cup

Water, 125 ml

For Potato Filling

Large potatoes, 3 Boiled and peeled

Mustard Oil, 2 tablespoon

Cumin seeds, 1 teaspoon

Onion seeds, 1 teaspoon

Fennel seeds, 1 teaspoon

Mustard seeds, 1 teaspoon

Green chillies chopped 3-4

Turmeric powder, 1 teaspoon

Red chilli powder, 2 teaspoon

Coriander powder, 2 teaspoon

Cumin powder, 1 teaspoon



Anardana powder, 1 teaspoon

Dry mango powder, 1 teaspoon

Green peas, boiled, 1/2 cup

Fresh coriander, roughly chopped, 1/2 cup

Vegetable Oil for frying

Directions

Dough preparation

- In a mixing bowl take all-purpose flour, salt, carom seeds and ghee. Use hands to mix all the ingredients very nicely. Ghee should be well incorporated in flour so that when bound it should hold. It will be breadcrumbs like consistency.
- Add water little by little and knead a semi-hard dough.
- Cover it with a damp towel and let it rest for 20 mins.



Potato filling preparation

- In a frying pan add mustard oil, let it smoke for a few minutes. Now turn the heat to medium and add cumin seeds, onion seeds, fennel seeds, mustard seeds respectively. Fry for few seconds till aromatic.
- Now add green chillies and fry for few seconds. Add boiled potatoes by crushing it with hands.
- mix and mash it and fry till the potatoes are lightly toasted.
- Now add all dry spices and give it a mix.
- Add green peas and salt. Mix it with the rest.
- Lastly, add fresh coriander.
- Turn off the heat and let it cool down to room temperature.

Shaping samosa

- Take the dough, uncover and knead a little. Make 12 equal balls out of the dough.
- Now work with each ball at a time. Take a roundel. Roll it in an elongated shape. It should neither be thick nor too thin.



- Cut the samosa pastry from the centre. Now take one of the halves. Fold the straight edge into a half triangle. Apply some water on the straight edge. Now join the other half on the watered edge to make a cone. Press and seal everything properly.
- Now add potato filling by pushing it down with a spoon. There must be no gaps in the cone.
- Seal the top of the cone by extending the edges and joining them together. You may also make a fold in the centre before joining.
- Make samosa sit and keep them in uncovered.
- Let them rest for 15-20 minutes before frying.

Frying samosa

- In a deep frying pan heat vegetable oil on high heat. Before adding samosa to hot oil, turn down the temperature to medium.
- On low to medium heat fry 3-5 samosas at a time depending upon the size of your frying wok.
- After adding samosa to oil let them be for 1 minute without disturbing it with a ladle.
- Now move them in intervals so that they fry evenly.
- Fry until they are golden and crispy.
- Serve immediately with your favourite dip.



Notes

- Samosa dough must have little water and dough should be stiff. It's just opposite to the soft chapati dough. Don't add much water. add little by little as needed.
- Ghee must be well incorporated in flour. Test it with the binding method. You may hold the flour in your fist if it holds together ghee is well incorporated. If not more ghee is needed.
- Don't fill hot potato filling in samosa pastry. Let it cool down at room temperature.
- Seal samosa pastry very nicely with the help of water otherwise, they will break in oil.
- Rest samosa after shaping it will help in getting a good crust.
- Deep fry samosa on low to medium heat. Have patience.
- Move them in the wok after frequent intervals.



- You could make this recipe vegan by substituting ghee for oil.
- You could also bake them at 180-degree celsius for 20-25 mins. It will not get you that deep-fried texture but if you are health conscious you may definitely go with this option.

Thanks

