Preparation to make samosa

1.Peel, wash, and boil potatoes (3 to 4) until just done.

\*Use an Instant pot/pressure cooker with the following times – small potatoes – 5 mins, medium size – 7 mins and large – 10 mins.

2. Cool the potatoes and crumble them. Set aside.

Samosa dough

2 cups all-purpose flour

¾ teaspoon ajwain (carom seeds)

¾ teaspoon salt

¼ cup oil or ghee (4 tablespoons)

1. Mix everything very well. Rub the flour in between your palms to mix the oil well for 2 to 3 minutes. Press some flour in your palm, it should form the shape.

2. Add 4 tablespoons water and begin to form a dough ball adding more water as needed.

3. Dough has to be firm, stiff and not sticky. Cover and rest for 25 to 30 mins.

Potato Stuffing

1. Heat 1 tablespoon oil in a pan. Next add ¾ teaspoon cumin seeds.

2. When the seeds begin to splutter, add 1 tablespoon ginger paste and 1 to 2 chopped green chilies. Saute for 30 to 60 seconds and roast until golden.

3. Add the spice powders –

¾ teaspoon red chili powder

¾ to 1 teaspoon garam masala

½ teaspoon cumin powder

½ teaspoon salt

½ teaspoon chaat masala.

4. Saute for 30 seconds and then add green peas. Saute for 1 to 2 mins. Then add potatoes.

5. Saute the entire potato masala for 2 to 3 mins until potatoes mix well with spice powders. Add 2 tablespoons chopped cilantro.

Set aside to cool.

Make samosa

1. Divide the dough to 5 equal balls.

2. Take some Oil to roll the dough balls.

3. Roll into an oval. It has to be slightly thick and not too thin.

4. Cut it in to half.

5. If you feel the edges are too thick then roll a bit. Apply water with your finger over the edge and join the edges to make a cone shape. Stick the edges well.

6. Fill the cone with potato stuffing.

7. Apply water on the edge and stick the edges to seal well. Press down on the edges very well to seal them.

8. If you prefer to bake them, preheat the oven to 360 F for 20 mins. Brush oil generously and bake them for 30 to 40 minutes, flipping them after 15 minutes.

9. To fry the samosas, heat a pan with oil over medium heat. Test the oil for the correct temperature by dropping a small portion of dough into the hot oil. Dough must rise slowly & the oil must not be bubbling or sizzling a lot. You should see only tiny bubbles. This is the right temperature.

10. Gently slide the samosas one by one slowly in the hot oil.

Add as many as you can. Do not disturb them for few minutes. Fry them on medium heat evenly until golden.

Don’t rush. They will take a lot of time to fry golden. Be patient and fry until golden & crisp. When the samosas turn golden, remove them.

Green Chutney

1. Rinse cilantro and mint leaves and roughly chop them
2. Add chopped cilantro & mint, green chilies, ginger, cumin powder, chaat powder, lemon juice, and salt together in a blender, or into a bowl and blend with immersion blender.
3. Add water if needed and blend until smooth; chutney should not be too thick