



Samosa recipe – Vegetarian

Samosa recipe Ingredients:

| | |
|--|---|
| <p>For the Samosa stuffing:</p> <ul style="list-style-type: none">* 2 cups boiled and cubed potatoes* 1/4 cup cooked green peas* 1/2 tsp Garam Masala* 1/2 tsp salt* 1/4 tsp Red chili powder* 1/4 tsp Ginger paste* 1/4 tsp fennel seeds or powder | <p>For the Samosa covering:</p> <ul style="list-style-type: none">* 1 cup plain flour* 1/2 tsp salt* 1 tbsp oil* Water to form dough* Oil for deep frying |
| <p>Samosa recipe Preparations:</p> <ul style="list-style-type: none">* Mix flour, salt and 1tbsp oil* Add water little by little, form tight dough and keep aside* Mix all the stuffing ingredients together in a bowl* Take a lime sized ball of dough and roll out in a circle of about 6" diameter on a rolling board using a rolling pin* Cut the round into half, each half makes one Samosa* Add a big tablespoonful of the stuffing on one piece, fold into a triangle, holding the stuffing in carefully. Press the edges together to seal.* Form all the Samosas in the same way* Heat oil for frying and keep it on medium heat* Add the Samosas into the hot oil and fry on both sides till they are golden brown* Remove and drain well | |

Source: <http://thecookduke.com/samosa-recipe/>