

Potato Samosas

Ingredients

Dough:

- 2 cups self-rising flour
- 3 tablespoons ghee
- A pinch of salt
- ½ teaspoonful of nigella
- Water to make the semisolid dough

Filling:

- 1 pound red potatoes, boiled, peeled, and cut into chunks
- 1 cup fresh or frozen sweet peas (fry in a little oil to make it tender for 2 to 3 mins)
- 2 tablespoons of cooking oil
- 1 medium onion, chopped
- 1 teaspoon roasted and finely chopped garlic
- 1 teaspoons finely chopped fresh ginger
- 1 hot green Chile, minced
- 1teaspoon of whole cumin dry roasted and ground
- A pinch of turmeric
- Salt to taste
- A pinch of sugar
- A pinch of turmeric
- 3 tablespoonful roasted and crushed cashew nut
- 2 teaspoons chopped fresh coriander leaves
- Cooking oil, for frying
- Chutney, for serving

Directions

1. To make the dough: Mix the salt and flour in a medium size bowl. Add ghee, nigella, and mix thoroughly. Add the water a few tablespoons at a time, until you can form a semisolid ball. Knead the dough for about 5 minutes. Let it rest for about 15 minutes more. You can prepare the dough in advance and refrigerate it.
2. To make the filling: Boil the potatoes until tender. Drain , peel, and chop it
3. Heat the oil in a pan and fry the onion until golden. Add the garlic, ginger, green chile and other spices and cook for 2 minutes. Then add chopped potato and sweet pea and cook for 3 to 4 mins. Then add chopped coriander leaves.
4. To assemble the samosas: Divide the dough into 10 equal size balls. On a floured surface, roll each ball into a 5 to 10-inch circle. Cut each circle in half.
5. Brush or you can use fingertip, the straightedge side of half circle with a little water, fold it in half, and align the two straight sides so they overlap to form a cone shape. Squeeze the edges together to make a tight seal. Place approximately 1 generous tablespoon of filling inside each cone, leaving the top edge clean.
6. Moisten the inside top rim of the cone and press the edges together to make another tight seal. Place the samosas on a tray until ready to fry. Repeat with the remaining dough and filling.
7. Heat approximately 3 inches of cooking oil in a deep fry pan. Fry several samosas at a time, being careful not to crowd them. When 1 side turns golden brown, flip it over to brown on the other side. Drain on paper towels. Serve with chutney.