



Home-made samosa

Tell the story of the recipe..

Ingredients

How many servings?

100 gms Refined flour

3 medium sized boiled potatoes

1 green chilly

2 tsp carrom seeds

1 tsp cumin seeds

1 tsp coriander seeds

Asafoetida

Garam masala

Coriander powder

Dry mango powder

Red chilly powder

Salt

Oil

Steps

How long to cook?

- 1 In a bowl mix refined flour & add 1 tbsp oil, 1 tsp carrom seeds & salt to taste and prepare soft dough
- 2 In a wok, pour 2tsp oil. Add 1/4 tsp asafoetida, 1 tsp cumin seeds & 1 tsp coriander seeds. Once seeds start to crackle, add mashed potatoes. Add garam masala, coriander powder, red chilly powder, dry mango powder & salt to taste. Saute & roast well. Let it cook completely.
- 3 Make small balls out of dough & roll it out. Cut it into half. Lightly touch water on edges & fold vertical edge to secure. Keep it open like a cone. Now fill the mixture as per capacity & secure this edge too.
- 4 Deep fry in oil. Serve hot with tamarind