THE J.M. SMUCKER Co

Samosa

This snack is as popular as it is versatile. Doubly delicious when paired with hot ginger chai on a cold, rainy day.

Prep Time	Cook Time	Serves	Difficulty
15 mins	48 mins	16	N/A

Ingredients

- **Filling:**
- 2 tbsp (30 mL) Vegetable Oil
- 1/2 tsp (2 mL) cumin seeds
- 1/2 cup (125 mL) onions, chopped
- 1 tsp (5 mL) Thai green chilies, chopped
- 1/2 tsp (2 mL) turmeric
- 1 tbsp (15 mL) coriander powder
- 1/2 tsp (2 mL) garam masala
- Salt to taste
- 1/2 cup (125 mL) frozen green peas, thawed
- 1 cup (250 mL) potatoes, boiled, mashed
- **Pastry:**
- 1 1/2 cups (325 mL) **Golden Temple®** Durum Atta Flour Blend

  Durum Atta Flour

- 1 tsp (5 mL) salt
- 1 tsp (5 mL) ajwain
- 2 tbsp (30 mL) Vegetable Oil
- 1/3 cup + 1 tbsp (90 mL) water + extra for sealing samosas
- 4 cups (1 L) Vegetable Oil for deep frying

Directions

Heat 2 tbsp (30 mL) oil in a thick bottom pan on medium high heat. Add cumin seeds. As they sputter, add onions. Sauté on medium for 3-5 minutes until translucent.

Add green chilies, turmeric, coriander powder, garam masala and salt. Stir. Add green peas. Stir. Cover and cook on medium high for 2-3 minutes. Add potatoes. Mash well.

Turn off heat. Let rest until completely cool. Divide filling into 16 parts. Make balls.

Combine pastry ingredients, except water, in a large mixing bowl. Mix well. Slowly add water.

Knead for 5 minutes to form tough dough. Cover with damp cloth. Set aside for 10 minutes.

Knead dough for 1 minute. Divide into 8 parts.

Lightly oil rolling board and rolling pin. Roll dough ball into thin circle 3 1/2 -4” (9-10 cm) wide. Occasionally dust dough with flour to prevent sticking. Cut into two semi-circles.

Fold into cone. Fill one part of potato filling. Seal edges with water. Pinch to seal well. Repeat for rest of the dough and filling.

Heat oil on medium low heat to 300˚F (150˚C).

Completely submerge 5-6 samosas in oil. Slowly fry them for 15-18 minutes, turning occasionally until outside is golden. If not golden yet, increase the heat to medium high and cook another 1-2 minutes until golden brown.

Serve hot with cilantro and tamarind chutney or tomato ketchup.

Get creative with the choice of filling. Try spicy chicken, minced meat or shrimp.

Fill and prep samosa. Refrigerate. Deep fry before guests arrive.

Images

