



Samosa Recipe

Ingredients:

For the casing

- Aata/Maida - 1 cup
- Ghee/Oil - 2-3 tbspn
- Ajwain - $\frac{1}{4}$ teaspoon
- Salt - as per taste

For the Stuffing

- Boiled Potatoes - 4-5 tablespoons
- Ghee/oil - 2 tablespoons
- Whole Jeera
- Whole Dhaniya seeds
- Whole Saunf seeds
- Green Chilli - 1-2
- Fresh Coriander - handful
- Ginger - 1 inch
- Salt - As per taste
- Black Salt - As per taste
- Black pepper powder - 1 teaspoon
- Mango Powder - 2 teaspoon

Method:

- Mix Atta, Salt and Ajwain.
- Add Ghee and rub it to coat all the flour.
- Add Cold water to make a semi stiff dough.
- Knead for 2 mins.
- Cover and keep aside for 15-20 mins.
- Add oil to a kadhai, add whole spices. (Roast and grind them roughly for a better flavor).
- Roughly break the potatoes and add.
- Add the seasonings and masalas and cook for 3-4 mins.
- Let it cool down.
- Divide the dough into 4 balls.
- Roll each ball to form an oblong chapatti.

- Cut in to halves, shape into a cone and stuff them up.
- Seal your Samosa and put aside for 5 mins
- Bake in a pre heated (200 degrees) oven for 15-20 mins.
- Alternatively you may fry them on medium flame till golden brown.
- Serve hot with Chutneys