

AALOO KE SAMOSAY

Diary
of a
PMP
Mom.

Snacks

Makes 12 Samosas



Another household favorite snack are the Aaloo Ke Samosay. These delicious Aaloo samosas are made with a crisp and flaky pastry dough and stuffed with a spicy potato filling

For the Dough/Pastry:

2 Cups All Purpose Flour (*Maida*)
1/2 tsp. Ajwain (*Carom Seeds*)
1 tsp. Salt
5 tbsp. or 1/4 cup Oil (*Warm*)
1/4 - 1/2 cup Water (*Warm -use gradually as you knead*)
a Pinch of Baking Soda

For the Filling:

4 Potatoes
2 tbsp. Oil
1/4 tsp. Whole Cumin Seeds (*Zeera*)
1/2 tsp. Fennel Seeds (*Saunf*)
2-3 Curry Leaves (*Curry Patta*)

1 Onion (*finely diced*)
1/2 tsp. Ginger Paste
1/2 tsp. Garlic Paste
1/2 tsp. Red Chili Powder
1/2 tsp. Coriander Crushed (*Coarsely*)
1/4 tsp. Turmeric Powder (*Haldi*)
1/4 tsp. Garam Masala Powder
Salt to taste
1/2 tsp. Red Chili flakes
Juice of half a Lemon
4 tbsp. Fresh Coriander Laves (*Chopped*)
1-2 Green Chilies (*Chopped*)

- 1 For the filling: Boil, peel and mash the potatoes, leaving a few lumps
- 2 Heat the oil, then add the cumin and fennel seeds. Let them splutter then add the curry leaves and the chopped onion. Fry for a couple of minutes, then add the ginger and garlic paste, red chili powder, crushed coriander, turmeric, garam masala and salt.
- 3 Then add the potatoes & red chili flakes. Squeeze in the lemon juice, then add the chopped coriander and green chilies. Mix and the filling is done. Set it aside and let it cool down.
- 4 For the Dough: Add the oil, ajwain, baking soda and salt into the flour. Rub together until the flour becomes crumbly, then slowly add the warm water while kneading. The dough should be slightly on the hard side, not as soft as buns dough is. Once done, cover and set aside for about 15 minutes.
- 5 Divide the dough into 6 balls. Roll each one out to a thin small oblong roti, and divide each roti in half in the shape of a semi circle.
- 6 Take each half and form it into a cone, sealing the ends together using water and pressing with your fingers. Add the filling into it.
- 7 Put water on the inner edges of the filled cone, give the longer side a fold (*This fold acts like the back bone of the samosa and helps it to sit on the surface*). Press and seal the top opening shut with water.
- 8 Fry on medium heat, until very nicely browned and crispy.

For step by step instructions with pictures visit www.DiaryofaPMPmom.com