Vegetable Samosas

Ingredients

2 all-purpose flour for dough

½ teaspoon salt

4 tablespoons melted ghee or oil

½ cup water

2 large potatoes boiled and mashed

½ cup green peas thawed and drained

1 teaspoon cumin seeds, toast until fragrant

2 tablespoons chopped cilantro, fresh

½ teaspoon turmeric

½ teaspoon Garam masala

½ teaspoon chilli powder

½ teaspoon salt

Neutral oil for frying vegetable or peanut oil

Method

Combine the flour and salt in a mixing bowl. Add the melted ghee or oil and rub it into the flour until the mixture resembles coarse crumbs.

Gradually pour in water, mixing with your fingers or a spoon until a soft, pliable dough forms. Cover it with a damp cloth and let it rest for 20 minutes.

While the dough rests, toast the cumin seeds in a dry pan over medium heat until fragrant, about 1 minute. Remove and set aside.

In a mixing bowl, mash the boiled potatoes until smooth. Stir in the drained green peas, toasted cumin seeds, chopped cilantro, turmeric, Garam masala, chili powder, and salt. Mix well to combine.

Divide the rested dough into 6 equal portions. Roll each into a ball, then on a lightly floured surface, roll each ball into a thin circle about 15 cm (6 inches) in diameter.

Cut each circle in half to form semi-circles. Take one semi-circle, brush a narrow border with water, then fold into a cone shape, pinching the edges to seal.

Fill each cone with about 1-2 tablespoons of the vegetable filling. Moisten the open edges with water and pinch tightly to close, sealing the filling inside.

Heat oil in a deep frying pan or wok to 180°C (350°F). Carefully add a few samosas at a time, frying until golden brown and crispy, about 4-5 minutes, turning occasionally.

Use a slotted spoon to remove the samosas from the oil and drain on paper towels. Rest for a couple of minutes to crisp up further.

Serve the hot, crispy samosas with your favourite chutney or dipping sauce, enjoying the fragrant, flaky bites.