

# star of india



**Recipe: Alo Samosa (vegetarian)**

**Ingredients: For the pastry**

280mg (10oz) flour

½ tsp salt

4 tbsp oil

4 tbsp water

**For the filling**

4 tbsp oil

1 medium onion, peeled and finely chopped

4-5 medium potatoes boiled in their jackets and allowed to cool

175g (7oz) shelled peas

1tbsp finely grated, peeled fresh ginger

3 cloves of garlic, finely chopped

3 fresh hot green chillies, finely chopped

3 tbsp fresh coriander, very finely chopped

3 tbsp water

1 tbsp lemon juice

1½ tsp salt

1 tsp ground coriander seeds

1 tsp garam masala

1 tsp ground roasted cumin seeds

½ tsp cayenne pepper

Oil for deep-frying



**Method: Pastry**

1. Sift the flour and salt into a bowl. Add the 4 tablespoons of oil and rub it in with your fingers until the mixture resembles coarse breadcrumbs. Slowly add about 4 tablespoons of water (or a tiny bit more) and gather the dough into a stiff ball.
2. Empty the ball out on to a clean work surface. Knead the dough for about 10 minutes or until it is smooth. Make a ball. Rub the ball with about ¼ teaspoon oil and slip it into a plastic bag. Set aside for 30 minutes or longer.

**Filling**

1. Make the filling. Peel the potatoes and cut them into 5mm dice. Heat 4 tablespoons oil in a large frying pan over a medium flame. When hot, put in the onion. Stir and fry until brown at the edges. Add the peas, ginger, green chilli, fresh coriander, and 3 tablespoons water. Cover, lower heat and simmer until peas are cooked. Stir every now and then and add a little more water if the frying pan appears to dry out.
2. Add the diced potatoes, salt, coriander seeds, garam masala, roasted cumin, cayenne, and lemon juice. Stir to mix. Cook on a low heat for 3-4 minutes, stirring gently. Check balance of salt and lemon juice. You may want more of both. Turn off the heat and allow the mixture to cool.

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- Method:**
3. Knead the pastry dough again and divide it into eight balls. Keep 7 covered while you work with the eighth. Roll this ball out into an 18cm round. Cut it into half with a sharp, pointed knife. Pick up one half and form a cone, making a 5mm wide, and overlapping seam. Glue this seam together with a little water.
  4. Fill the cone with about 2¼ tablespoons of the filling. Close the top of the cone by sticking the open edges together with a little water; your seam should be about 5mm wide. Press the top seam down with the prongs of a fork or flute it with your fingers. Make 7 more samosas.
  5. Heat about 4-5 cm of oil for deep-frying over a medium-low flame. You may use a small, deep, frying pan for this or an Indian karhai (wok). When the oil is medium hot, put in as many samosas as the pan will hold in a single layer. Fry slowly, turning the samosas frequently until they are golden brown and crisp. Drain on kitchen paper and serve hot, warm, or at room temperature.

**Serves:** 8

Please do not hesitate to consult with our Executive Chef!