

Ingredients

Quantity:	Measure:	Ingredients:	Description:
4	Large	Potatoes	boiled and
1 - 1/2	Teacup	Jeera (Cumin Seeds)	
1/2	Teacup	Green Peas (Matar)	Boiled and drain
1	Teaspoon	Aam-Chur (sour mango powder)	
1	Teaspoon	Chilly Powder, Red	
1/2	Teaspoon	Fennel -(Saunf, Badi Shep)	
1/2	Teaspoon	Garam-Masala	
1	Tablespoon	Pea Nuts (Ground Nuts)	Chopped and po
1	Tablespoon	Ghee	for cooking
	As Required	Salt	to taste
3	Teacup	Flour, All Purpose	
1/2	Teacup	Flour, All Purpose	For rolling
1	Tablespoon	Ghee	heated, to add t
	As Required	Cooking Oil	For deep frying

Method

Filling:

- 1.Heat the Ghee(clarified butter) for the stuffing and add the cumin seeds and crushed peanuts.
- 2.When the seeds splutter add 1 - 1/2 of the dry powders and fry for 10 seconds.
- 3.Add the mashed potatoes and green peas, salt and mix well.

4. Cook on a low flame for about 10 minutes. Keep it aside.

Prepare the Samosa cover.

5. Prepare the cover for the samosa by combining the maida (all purpose flour, plain flour), hot Ghee (clarified butter)/ oil and salt .

6. Add enough water and knead the dough. Set aside for about 10 minutes.

7. Divide the dough into round portions. Take each portion and coat it with some maida (all purpose flour, plain flour) so that it does not stick to your hands.

8. Roll it into a not too thin perfect round. With a pizza cutter, make 2 semi circles of that round.

9. Take one half circle. Dip your index finger into the cold water and apply it to the straight edge of the semi circle. Now hold the semicircle in your hand.

10. Fold the straight edge , bringing together the watered edges. Seal the watered edges. You will now have a small triangular maida (all purpose flour, plain flour) pocket.

11. Stuff it with the potato mixture and now water-seal the upper edges. Repeat for the rest of the dough.

12. Deep fry in oil till golden brown and serve hot.