

Date: \_\_\_\_\_ Period: \_\_\_\_\_ Name: \_\_\_\_\_

## VEGETABLE SAMOSAS

### Partner Recipe

#### INGREDIENTS:

##### Filling:

1 Large Russet Potato  
80mL Frozen Vegetables  
10mL Vegetable Oil  
1/3 Onion  
1 Garlic Clove  
2mL Ginger  
½mL Garam Masala  
½mL Turmeric  
1mL Chilli Powder  
2mL Salt  
1mL Lemon Juice  
1-2mL Coriander

##### Dough:

½mL Salt  
175mL Flour  
45mL Butter  
65-70mL Water

#### EQUIPMENT:

#### DIRECTIONS:

##### *Filling:*

1. BARHSCHEP
2. Wash, cube and boil the potatoes until tender. Drain and set aside.
3. Dice onions. Mince garlic and ginger. Heat oil in a pan and fry the onions until translucent. Add the garlic and ginger. Add the garam masala, turmeric, chilli powder and salt. Cook a little more.
4. In a bowl, mash potatoes and then add the onion-spice mixture. Add frozen vegetables, lemon juice and coriander. Mix well.

##### *Dough:*

5. Mix the salt and flour in a bowl.
6. With a pastry blender, incorporate the butter until crumbs have formed.
7. Add the water, a few teaspoons at a time, until you can form a ball.
8. Knead the dough for about 5 minutes. Let it rest for about 10 minutes.

##### *Assembly:*

9. Divide the dough into 3 equal size balls. On a floured surface, roll each ball into a 5-inch circle. Cut each circle in half.
10. Brush the straight edge with a little water, fold it in half and align the two straight sides so they overlap to form a cone shape. Squeeze the edges together to make a tight seal.
11. Place approximately 1/6 of the filling inside each cone, leaving the top edge clean. Moisten the inside top rim of the cone and press the edges together to make another tight seal.
12. Place the samosas on a tray until ready to fry. Repeat with the remaining dough and filling.

##### *Cooking:*

13. Heat approximately 3 inches of oil in a deep saucepan. Fry several samosas at a time, being careful not to crowd them. When 1 side turns golden brown, flip it over to brown the other side.
14. Drain on paper towels.