

Samosa



A samosa (keema or potato) may take different forms, including triangular, cone, or half-moon shapes, depending on the region but triangular is popular shape. It is accompanied by a chutney. Today we are going to make 3 different types of Sauces (Chutney).

Samosa Ingredients

Ingredients for making the meethi (sweet) chutney:

- half litre of water
- 50g tamarind
- 1/2 cup sugar
- 1 tsp salt
- 1/4 tsp chilli flakes
- Pinch of red food colouring
- 1 tbsp cornflour mixed with 2 tbsp of water

Ingredients for making the green chutney:

- 1cup coriander
- 1 green chilli
- 1/2 tbsp dried/fresh mint
- 1cup of yogurt
- 1/2 tsp salt

Ingredients for making the chickpea for samosa:

- 1cup boiled chick peas
- 1cup water
- 2tbsp channa masala

Ingredients for making the samosa dough:

- 500g flour
- One tbsp salt

- 1/2 tsp ajwain seeds
- 100g butter
- 1 cup water

Ingredients for making the mince mixture:

- 800g mutton
- 2 chopped onions
- 2cup water
- 1 tbsp of salt
- 1/4 tsp turmeric
- One tsp red chilli powder
- 2tbsp ginger and garlic
- 1 table sp red chilli flakes
- One tbsp crushed coriander
- 1 tsp crushed cumin seed
- 2 green chillies
- 1 cup of fresh coriander
- 1 onion (sliced in cubes)

Ingredients for making the potato mixture:

- 800g peeled and boiled potatoes
- 2 tbsp oil
- A medium onion
- A tbsp crushed coriander
- One tbsp crushed cumin seeds
- A tbsp red chilli flakes
- 1 tsp Amchor powder
- 1 tsp red chilli powder
- 1/4 tsp turmeric powder
- 1 tsp coriander powder
- 2 green chillies
- 1/4 cup water
- One cup fresh coriander
- 1 tbsp salt
- 1 tbsp dissolved dried pomegranate seeds (optional)

YouTube Video Link

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