

Samosa Recipe / Aloo Mutter Samosa (Punjabi Style)



Samosa recipe / Potato peas samosa / Aloo mutter samosa, a type of stuffed and fried pastry, are one of the most popular street food in India. You can find this famous snack sold in all Indian stores outside India. Aloo mutter samosa are excellent appetizers and it goes well with hot cup of chai (tea). Making samosa at home is not that difficult, they are very easy. To get a perfect punjabi samosa, there are three important factors involves they are dough consistency, thickness of the rolling dough and finally medium oil temperature. Here I used potato and peas filling, you can use any vegetables for stuffing like paneer and peas, mushroom and peas, mixed veggies. Just follow the below instructions, you will get nice crispy and flaky samosa for sure and it just tastes like restaurant style samosa. You can have samosa with [green chutney](#) or tomato ketchup or tamarind chutney.

How to make punjabi samosa recipe

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Samosa

Ingredients for samosa recipe

Preparation Time: 45 mins Cooking Time: 30 mins Serves: 8 samosa

For outer cover

- 1 Cup of All Purpose Flour(Maida)
- 1/2 Tsp of Ajwain (carom seeds)
- 3/4 Tsp of Salt or to taste
- 2 Tbsp of Ghee (Clarified Butter)
- Little less than 1/4 Cup of Cold Water

For potato and peas filling

- 1 Big Yellow Potato
- 1/2 Cup of Green Peas (Frozen)
- 1/2 Inch of Ginger
- 1 Green Chilly
- 2 Tsp of Coriander Powder
- 1 Tsp of Red Chilly Powder
- 1 Tsp of Garam Masala
- 1/2 Tsp of Cumin Seeds
- 1/2 Tsp of Fennel Seeds
- Pinch of Asafoetida
- 7 -10 Cashews, Crushed
- 1/4 Tsp of Crushed Black Pepper
- 2 Tsp of Coriander Leaves, Chopped
- 1 Tsp of Lemon Juice
- Pinch of Dry fenugreek Leaves (kasuri methi)
- Salt to taste

Other Ingredients

- Oil to deep fry

Method for samosa recipe

For the outer cover

- In a bowl, mix flour, ajwain, salt and butter with your hand until you get crumbly texture. Slowly add water, mix and knead well to get a stiff dough. Cover and let it sit for 30 mins.



For potato and peas filling

- Steam it or microwave the potatoes for 5 mins. If you are doing it in microwave, prick the potato here and there with fork before cooking.
- Peel the skin and chop them into cubes with knife.
- In a mortar and pestle, crush the ginger and green chilly to a paste.
- Heat a pan with oil, when it is hot, add cumin seeds, after it crackles, add ginger-green chilly paste, saute this for a min until raw aroma goes away.
- Add peas and potato, saute this for 2 min in a high flame.
- In a low flame, add coriander powder, red chilly powder, asafoetida, garam masala, black pepper and salt, saute this for 2-3 mins continuously and turn off the flame.
- Finally add lemon juice, crushed cashews, fennel seeds, kasuri methi and cilantro (coriander leaves), mix well. Now the filling is ready.



Shaping, stuffing and frying of samosa

- Make an equally sized ball with dough. You will get 4 balls.
- Take each ball and roll it in your palm to get a smooth ball.
- Then roll it using rolling-pin to a round shape. Cut it into half using knife. now you take a semi-circle pieces, using your finger tips, apply water on the straight edges of the pastry and make a fold in the shape of triangle as shown in the below picture and seal along the fold like cone shape.
- Place the stuffing inside the cone, using fingertips, wet the circumference of the cone with water. Press both the edges together. Make sure there are no opening. Repeat the same process for the rest of the dough.
- Meanwhile heat a pan with oil to deep fry, when it is hot (350°F), to check the oil is hot, add a pinch of dough, when it raises up immediately, oil is ready to fry.
- Reduce the flame to medium and maintain the same oil temperature throughout frying, gently slide the samosa into the hot oil, fry both the sides of the samosa until it turn golden brown.
- Fry the rest of the samosa in the same way.
- Serve the samosa with [green chutney](#) or tomato ketchup.



Tips

- You can also bake samosa in your oven. I have not tried it, if I try will post it in future.
- If you have amchur powder (dry mango powder), you can avoid lemon juice.
- If you have leftover dough, then make papdi out of it.
- Sometimes bubbles will appear, this may be due to high temperature of oil or softness of the dough.
- You can have any veggie stuffing of your choice like mixed vegetables or onion or mushroom peas etc.
- You can also make samosa with wheat flour.

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Aloo Mutter Samosa

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Vegetable Bread Roll Recipe / Veggie Bread Rolls – Indian Snack



Vegetable Bread Roll Recipe is a delicious and healthy evening snack to eat with a cup of tea. They are easy and quick to make recipe with healthy ingredients. You can use whole wheat bread or white bread to make this dish. I have given recipe with step by step pictures. Have this veggie bread rolls with hot tomato chilli ketchup. Also it is great liking recipe both for kids and adult. You can also pack this vegetable bread roll for kids lunch box.

Ingredients

- 2 Whole Wheat Bread Slices
- 1 Large Carrot, Finely Chopped
- 2 Tbsp of Green Peas
- 4 Green Beans, Chopped
- 2 Tbsp of Onion, Finely Chopped
- 1/2 Tsp of Ginger Garlic Paste
- Pinch of Turmeric Powder
- 1/2 Tsp of Red Chilly Powder
- 1 Tsp of Coriander Powder
- Pinch of Garam Masala
- Salt to taste
- 5 Curry Leaves
- 1 Tbsp of Coriander Leaves
- 2 Tsp of Oil To Saute The Vegetable
- 1 Tbsp of Oil / Butter / Ghee for Shallow Fry

Method

For Vegetable Stuffing

- Heat oil in a pan, add cumin seeds and curry leaves, after it splutter, add chopped onion and ginger-garlic paste, fry this for 2 mins until onion soften and changes color and raw smell vanishes.
- Add carrot, peas, beans and salt, saute this for few mins and cook until vegetables turns soft.
- Add coriander powder, turmeric powder, red chilly powder and garam masala, fry this for few mins.
- Finally add the chopped coriander leaves and turn off the flame.



For Bread Rolls

- Cut the brown crust of the bread, roll it slightly with a rolling pin.



- Add the stuffing in middle of the bread and then roll it and finally seal the end of the bread with few drops of

bread.



- Heat oil / ghee in a pan, shallow fry the bread roll until it turns golden brown color and crisp.



- Serve hot with tomato ketchup.

Vegetable Bread Rolls



Tips

- You can deep fry the bread rolls instead of shallow frying.
- You can also bake it in oven until it turns crispy.
- Adjust the amount of red chilly powder according to your taste.
- Use any vegetables for your choice for stuffing.
- You can also have cheddar cheese slice or any cheese instead of having vegetable stuffing.

Health Benefits of Vegetables

- Vegetables are home for antioxidants.
- Vegetables are packed with soluble and insoluble

fibers.

- **They are rich in vitamins and minerals.**

Vegetable Bread Rolls



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