



Miele

Samosas

By Miele

25 minutes, plus refrigeration time

Preparation time

20 minutes

Cooking time

Makes 20

Serves

INGREDIENTS

Dough

225 g (1 ½ cups) plain flour
½ tsp salt flakes
60 g ghee, melted
125 ml (½ cup) cold water

Spicy potato and pea filling

500 g all-purpose potato (such as red desiree potatoes), peeled and cut into 1 cm cubes
2 tbsp vegetable oil
½ tsp brown mustard seeds
2 cm ginger (10 g), finely grated
½ long green chilli, finely chopped
½ tsp ground cumin
1 tsp garam masala
30 g (¼ cup) fresh or frozen peas
2 tbsp finely chopped coriander

Samosas

Vegetable oil, for frying

METHOD

Dough

1. Place the flour, salt and ghee in the bowl of a freestanding mixer with a dough hook attachment and mix on a low speed until a breadcrumb like texture is achieved.
2. Add the water and mix until the dough comes away from the sides of the bowl. Cover and refrigerate for 30 minutes before use.

Spicy potato and pea filling

1. Place the potatoes in a perforated steam container. Place into the steam oven and Steam at 100°C for 10 minutes or until the potatoes are just tender.
2. Heat the oil in a large frying pan on medium heat, induction setting 7. Add the mustard seeds, ginger and chilli and cook until the seeds start to pop.
3. Add the ginger and chilli and cook for 3 minutes or until tender.
4. Add the cumin, garam masala and peas, cook for an additional 2 minutes. Remove from the cooktop and stir through the potatoes and coriander. Cool before using.

Samosas

1. Portion the dough into 40 g balls. Using a rolling pin, roll each ball into a 12 cm circle, approximately 2mm thick. Cut the circle into two halves.
2. Brush water along the straight edge of the dough semi-circle and press sides together to make a cone shape.
3. Gently fill the cone with the filling and seal to enclose. Continue with remaining dough and filling.
4. Heat 2 cm of oil in a deep-sided saucepan on medium heat, induction setting 6. Fry the samosas, in batches, until they are crisp and golden, approximately 5 minutes.
5. Drain the samosas on paper towel and serve with Coriander and mint chutney or yogurt.