

ANITA'S SAMOSA RECIPE

(MAKES ABOUT 12)

Ingredients

Four medium whole unpeeled potatoes
One and a half cups of frozen peas (steeped in boiling water)
Sunflower oil for deep frying and making dough
One large onion coarsely chopped
One tablespoon cumin seeds
Two green chillies, (finely chopped) according to taste
One tablespoon salt
One tablespoon gharam masala
Handful of chopped fresh coriander
Four cups of plain flour

Method

Place the potatoes in a pan of boiling water and cook through. Drain and rinse the potatoes in cold water. Peel the skin carefully using a knife and roughly mash the potatoes into a large mixing bowl. Add the drained peas to the bowl. In a pan place a tablespoon of the oil and when hot add the onions. After about 30 seconds add the cumin, gently fry until the onions become translucent but should not cook through. Add the softened onions to the bowl together with the garam masala, salt, coriander and chillies. Mix the mixture together, cover and allow to cool in the fridge. Now to make the pastry, place the plain flour in a separate large bowl with a pinch of salt. Add a table spoon and a half of the sunflower oil to the flour. Using your hands, work in the oil and combine to a firm dough with cold water a small drop at a time. Knead well and re-fridge for 15 mins. To make the binding for the samosas, mix 1 cup of plain flour with sufficient water to make a thick sticky paste. This will form the 'glue' to hold the samosas together. Now roll out a ping pong-sized rolls of dough. Cut these into semi-circles. Repeat this process until you have about twelve semi-circles. Take one of the semi-circles and glue together to make a cone shape. Cup this in one hand and fill with potato mixture. Seal the top of the cone and gently even out the mixture inside. Repeat until all the cones are filled.

Deep fry the samosas in hot sunflower oil until golden brown and crisp.