



Hay Day Kitchen

## *Samosas*

#HayDayKitchen is back!



This special month deserves a special treat! Whether you're celebrating Easter, breaking your fast during Ramadan, or having a festive Eid feast, this popular appetizer and snack is perfect to share with your family, friends, and neighbors!

We're making – Samosas!

As always, we've prepared a super easy recipe and video so you can follow along step-by-step. Go ahead, give it a try!



YouTube

<https://youtu.be/yz9PhcaEmrw>

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### *Ingredients:*

For the dough

**1½ Cups** Flour

**1 Tsp** Ground Turmeric

**½ Tsp** Salt

**4 Tbsp** Oil

**2/3 Cup** Hot water



For the filling

**4** Small potatoes

**2 Tbsp** Oil

**2** Chilies

**1** Onion

**2** Garlic cloves

**½ Cup** Chickpeas

**1 Tsp** Salt

**2 Tsp** Garam Masala spice mix

**1 Tsp** Ground cumin

**2 Tbsp** Chopped fresh coriander

**1 Tbsp** Lemon Juice

**8 Cups** Canola Oil (for deep frying)

**Prep time:** 1,5 hours

**Servings:** 12 Samosas

**Equipment:** Bowl, measuring cups and spoons, cutting board, knife, peeler, rolling pin, small knife, pot, frying pan, stove

### ***Method:***

- Begin by peeling and dicing your potatoes into small cubes. And make sure to wash the diced potatoes.
- In a pot, boil the potatoes for about 10 minutes.
- Strain out the water by pouring the potatoes into a sieve and letting them cool.
  
- Next, boil water for the samosa dough.
- Measure your flour, ground turmeric, and salt in a bowl.
- Pour in the hot water and oil, and mix until the dough is firm.
- Cover the dough with plastic wrap and let it rest for 30 minutes.
  
- And while you wait, prepare the delicious filling.
- Cut your chilies in half and remove the seeds.



- Chop the chilies, onion, and garlic cloves.
- In a frying pan, heat up some oil and cook chopped garlic, onions, and chilies for 5 minutes.
- Add in the cooked potato cubes, the chickpeas, salt, garam masala spice mix, and ground cumin.
- Move your frying pan away from the heat and season the filling with lemon juice and fresh coriander. Give it a little mix and let it rest.
  
- Time to form the Samosas!
- Divide the dough into 6 parts and roll them with your hand into balls.
- Cover them with plastic while you roll them one by one into flat, oval shapes with a rolling pin.
- Cut the rolled oval shape dough in half to make two parts.
- Take one part and apply water with your finger over the straight side.
- Join the straight side to make a cone.
- Then fill the cone with 2 tbsp of aromatic chickpea and potato masala.
- Apply water to one side of the open cone with your finger, and press the edges together to close the Samosa.
- Repeat until you have all the Samosas laid out and ready for frying.
  
- Heat up the Canola oil in a pot until it's about 175°C / 347°F.
- Carefully, cook the Samosas in the oil until golden brown and crisp.
- Once nice and golden, carefully remove them onto a tray or plate with paper to cool down.



Best served warm!

Be sure to add Samosas to your festivities, or make them whenever you feel like having a yummy, savory snack!

How did your Samosas turn out? We'd love to see it!  
*Submit a photo to our Fan Art Uploader!*  
*Or post it on Instagram, using the hashtag #haydaykitchen*