



Samosas

- Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**
- All recipes used in class will be an attachment in your confirmation email. Please scroll past the equipment list for the recipes.
- If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS (total amount needed for the class)

King Arthur Unbleached All-Purpose Flour: 180 grams (1 1/2 cups), plus more for dusting

Pastry or cake flour: 106 grams (1 cup). All-purpose flour can be used as a substitute, but the final dough will be a little tougher.

Salt: 1 1/4 teaspoon

Whole milk plain yogurt (not Greek style): 227 grams (1 cup)

Potato (russet): Two large, peeled, cubed, and boiled until just softened, and drained

Ghee or unsalted melted butter: 1 tablespoon

Onion: 1 medium

Garlic: 4 cloves

Fresh ginger: 2 tablespoons

Mustard seed: 1 teaspoon

Dried coriander: 1 teaspoon

Cumin seeds: 1 tablespoon, toasted until fragrant

Cayenne: to taste

Peas (fresh or frozen): 225 grams (1 1/2 cup)

Fresh cilantro: 32 grams (2 cups)

Fresh mint leaves: 30 grams (1 cup)

Green chiles: 2 (jalapeno and serrano are most common, but any type will be fine), optional



Lime juice: 1 tablespoon

Vegetable, canola, or peanut oil: 792-1188 grams (4-6 cups)

EQUIPMENT

Mixing Bowls, assorted sizes

Scale or measuring cup set

Measuring spoons

Food processor or blender

Large pot or Dutch Oven, for deep frying

Sauté pan

Sharp knife and cutting board

Rolling pin

Plastic wrap

Paper towels

Spider or slotted spoon

Microplane or grater

Digital thermometer

Colander or strainer

Bowl scraper

Bench scraper

Potato masher