



# 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 attached 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](mailto: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.

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## INGREDIENTS *(total amount needed for the class)*

- King Arthur Unbleached All-Purpose Flour: 180g (1 ½ cups), plus more for dusting
- Pastry or cake flour: 106g (1 cup). All-purpose flour can be used as a substitute, but the final dough will be a little tougher.
- Salt: 1 ¼ - 1 ¾ teaspoons
- Whole milk plain yogurt (not Greek style): 227g (1 cup)
- Potato (russet): Two large, peeled, cubed, and boiled until just softened, and drained**
- Ghee or unsalted melted butter: 14g (1 tablespoon)
- Onion: 1 medium
- Garlic: 2 cloves
- Fresh ginger: 1 tablespoon
- Mustard seed: 1 teaspoon
- Dried coriander: 1 teaspoon
- Cayenne: to taste
- Peas (fresh or frozen): 225g (1 ½ cup)
- Vegetable, canola, or peanut oil: 792-1188g (4-6 cups)
- Hari Chutney: optional, for serving. See ingredients below.
- Garlic: 2 cloves
- Fresh ginger: 1 tablespoon
- Cumin seeds: 1 tablespoon, toasted until fragrant
- Fresh cilantro: 32g (2 cups)
- Fresh mint leaves: 30g (1 cup)
- Green chiles: 2 (jalapeno and serrano are most common, but any type will be fine), optional
- Lime juice: 1 tablespoon
- Sugar, to taste
- Salt, to taste

## EQUIPMENT

- Mixing Bowls, assorted sizes
- Scale or measuring cup set
- Measuring spoons
- Large pot or Dutch Oven, for deep frying
- Saute 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

# Vegetable Samosas

YIELD: 12 SAMOSAS

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## INGREDIENTS

### DOUGH

- 180g (1 ½ cups) King Arthur Unbleached All-Purpose Flour
- 106g (1 cup) pastry or cake flour
- ½ teaspoon salt
- 227g (1 cup) plain, whole milk yogurt (not Greek style)

### FILLING

- 400g (approximately 2 large) potatoes
  - 14g (1 tablespoon) ghee, or unsalted butter
  - 1 medium onion, diced
  - 2 cloves garlic, grated or chopped finely
  - 1 tablespoon fresh ginger, grated or chopped finely
  - 1 teaspoon mustard seed
  - 1 teaspoon ground coriander
  - ¼ - 1 ¼ teaspoon salt, to taste
  - 225g (1 ½ cups) peas
  - Cayenne to taste
  - 792-1188g (4-6 cups) vegetable or canola oil (for frying)
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## DIRECTIONS

### DOUGH

1. Combine all ingredients in a medium bowl and mix until a cohesive dough forms.
2. Remove the dough and place on a lightly floured work surface. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90°
3. Continue this process (fold, push, turn) for several minutes, until the dough is somewhat smooth and springy.
4. Divide the dough into 6 pieces. Roll each piece into a ball and place them on a plate or sheet pan.
5. Cover and allow to rest while making the filling.

### FILLING

1. Cut the potatoes in small cubes, and boil until tender. Drain well. Mash approximately half.
2. Heat the ghee or butter in a skillet. Add the onion and saute until translucent. Add the garlic, ginger, and spices. Continue to saute until the mustard seeds begin to pop.
3. Add the salt, peas, and cooked potatoes. Season to taste. Set aside to cool. The filling can be prepared ahead of time and stored in the refrigerator for up to 5 days.

### ASSEMBLY

1. Heat a deep fryer or deep pan with frying oil, such as vegetable or peanut oil, to 350°F.
2. Roll each ball into a circle approximately 8-9" in diameter.
3. Cut the circle in half to make two half-moons.
4. Wet the cut edge of the dough with water and then shape the half-moon into a cone, sealing half of the cut edge over the other half.
5. Press the edges firmly to seal.
6. Fill the cone leaving enough space at the wide end to seal the top.
7. Wet the inner rim of the open end of the cone with water and seal together, leaving the previously sealed seam in the center.
8. Gently place samosas in the oil, cooking only as many as comfortably fit without crowding the pan.
9. Fry for a few minutes on each side, until deep golden-brown and crispy.
10. Drain on paper towels.
11. Enjoy hot with a variety of dipping sauces or chutneys.

# Hari Chutney

**YIELD: APPROXIMATELY 1 CUP**

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## INGREDIENTS

- 32g (2 cups) cilantro leaves and stems
  - 30g (1 cup) mint leaves
  - 2 green chilis, seeded if desired
  - 2 cloves garlic
  - 1 tablespoon fresh ginger, roughly chopped
  - 1 tablespoon cumin seeds
  - 1 tablespoon lime juice
  - Salt, to taste
  - Sugar, to taste
  - Water (optional, for thinning to desired consistency)
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## DIRECTIONS

1. In a dry pan, toast cumin seeds until they become fragrant, being careful not to scorch them.
2. In a food processor or blender, combine toasted cumin seeds, garlic, ginger and green chilis. Pulse until garlic and ginger are finely ground.
3. Add remaining ingredients except for water (if using), and pulse until smooth.
4. Once the chutney is smooth add water 1 teaspoon at a time, until chutney is your desired consistency.
5. Store in the refrigerator for 3 days (you may notice some color change as the chutney oxidizes, but there will be no change in flavor) or freeze for up to 3 months.