EASY POTATO & PEA SAMOSAS

INGREDIENTS
(makes about 12)

PASTRY

- 2 cups plain flour
- ½ tsp salt
- 4 tbsp oil or melted ghee
- About ½ cup water, added gradually

POTATO & PEA FILLING

- 3 medium potatoes, boiled and roughly mashed
- ½ cup frozen peas
- 1 tbsp oil
- 1 tsp cumin seeds
- 1 tsp grated fresh ginger
- ½ tsp turmeric
- 1 tsp garam masala
- 1 tsp ground coriander
- ½ tsp chilli powder (optional)
- ½ tsp amchur/dried mango powder (optional)
- Salt to taste
- 2 tbsp fresh coriander (cilantro), finely chopped

SERVE WITH

- Mint & coriander chutney
- Tamarind chutney
- Tomato sauce for children

METHOD

1. **Make the dough:** Mix flour and salt. Rub in the oil or ghee. Add water gradually and knead into a firm, smooth dough. Cover and rest for 20–30 minutes.
2. **Make the filling:** Heat 1 tbsp oil. Add cumin seeds, then ginger. Add peas, turmeric, garam masala, ground coriander and chilli powder. Add potatoes and salt; mix gently. Remove from heat, stir through the fresh coriander and optional amchur, then cool completely.
3. **Shape:** Divide dough into 6 balls. Roll each into a thin circle and cut in half. Form each half into a cone, sealing the overlap with water. Fill with about 1½ tbsp filling and seal the open edge firmly with water.

COOKING OPTION 1 (traditional frying)

4. **Fry:** Heat oil over medium-low heat. Fry the samosas in batches, turning occasionally, until crisp and golden. Drain before serving.

COOKING OPTION 2 (air frying)

4. **Prepare:** Lightly brush the shaped samosas all over with oil. Arrange in a single layer with space around each one.
5. **Air-fry:** Preheat the air fryer to 180°C. Air-fry for about 12 minutes, turning halfway, until golden and crisp. Air fryers vary, so check near the end and add a few minutes if needed.

FRESH CORIANDER TIP

Stir the chopped fresh coriander into the potato filling after taking it off the heat. This keeps its fresh colour and flavour.