



More Saving. Better Living

## Samosas

Samosas are a firm favourite of mine. These crispy crunchy fried snacks can be filled with any (dry-ish) filling that one likes, but my personal preference is spicy dried ground meat cooked with finely chopped onions.

### Mince Recipe:

#### INGREDIENTS

1 kg minced meat (Beef mince will taste best but I like to mix mutton/lamb and beef half-and-half)  
½ kg onions (you can reduce one or two if you find it too much, some people prefer less onions) chopped very finely  
2 tbsp. dhana jeera  
1 tbsp. grinded jeera  
1 tsp. garam masala  
1 tsp. turmeric powder  
1 bunch of fresh coriander, chopped  
juice of 1 lemon  
1 tsp. garlic paste  
1 tsp. ginger paste  
salt to taste  
2-3 green chilies, chopped  
1 tbsp. butter

#### INSTRUCTIONS

Place your mince in a deep pan; add the ginger, garlic, chilies, salt, spices, half of the coriander and half of the lemon juice.

Dry the mince on medium heat whilst stirring constantly to avoid it forming lumps. Make sure you dry it completely, if it sticks a little in the pan, that's fine....it will make the mince taste better.

Whilst the mince is still hot, add the chopped onions gradually and mix it in on low heat. You can add a touch of turmeric to change the onions color. Do not over-cook, just stir the mixture around for about 3 mins and switch off. If you over-cook the onions they will release water and your mixture will become soggy, it needs to stay dry. After you turn off the heat, add the tbsp. of butter, the remaining coriander, some garam masala and the remaining lemon juice. Mix the lot together, the mince's heat will melt the butter and release the lovely aroma of the coriander and garam masala, make sure it gets mixed in thoroughly. Adjust salt and chilies.



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The mince will look something like this.

Let the mixture cool and wrap in samosa wraps! This is how to fold samosas: Folding Samosas

### **Samosa Wraps Recipe:**

#### **INGREDIENTS**

1 ½ cup white flour  
1 tsp. salt  
Water for kneading

Plus some oil and flour for later.

#### **INSTRUCTIONS**

Mix the flour and salt, then knead with the water into a hard dough. We don't put oil in this dough...try and knead it as much as possible, but make sure it's a harder dough than the usual soft dough which you would do for buns.

Leave the dough covered for about 15 mins, then make 6 equal sized balls.

Roll each ball out thin, to the size of a dinner-plate. Once all are rolled out, place the first circle, apply oil on the top side very thoroughly (make sure the oiling is done evenly) then sprinkle some flour. Take the 2nd circle, apply oil on both sides of it and pile it on the first circle. Again sprinkle flour. Keep going like this until you have piled all 6 circles one on top of the other making sure you don't forget to oil and flour in between (to help separate them later).

Once all are done, roll out this pile to a slightly bigger size making sure it is as even in thickness as possible.

Heat a large flat roti tava (or even a flat cooking pan's cover if you don't have a big enough pan). Make sure the heat is on very low. Place your rolled out pile on the tava and keep turning it and moving it around n turning it over fairly often so that it doesn't over-cook. If it over-cooks the layers wont separate later. You can keep switching off the stove every so often so that the heat is not too much.

Once you find the topmost layers slightly done with tiny bubbles n very light brown patches, peel them out gently n carefully, then lay them aside on a soft cloth. Continue heating the pile and keep peeling off the layers one by one until all the wraps are done and separated from the pile. Divide each wrap into three sections each and use for wrapping your samosas.