

# Quintessential Gourmet™

OLIVE OIL | BALSAMIC VINEGAR TASTING ROOM

## Samosa – with EVOO

### Samosa Dough

3 cups flour

1 teaspoon salt

3/4 cup water

1 teaspoon baking powder

3 tablespoons **EVOO**

### Samosa Filling

2 cups cubed, cooked potatoes, drained

1 cup diced onion

1 teaspoon curry powder

1 teaspoon fresh lime juice

1 cup frozen peas, thawed

salt & pepper to taste

2 tablespoons **EVOO**

2 cloves garlic, minced

1/4 to 1/2 teas.cumin,

1 teaspoon fresh grated ginger

1 small green Serrano minced

**Oil for Deep Frying\***

### Cilantro Chutney

2 cups chopped cilantro

3 cloves fresh garlic

salt to taste

the juice of two limes

1 serrano pepper, chopped

1 teaspoon ground cumin

1/4 cup **EVOO**

2 tablespoons water

### For the Dough

Combine the dry ingredients for the dough in a large bowl or the bowl of a food processor. Add the water and olive oil and mix or pulse until a rough dough begins to form. Add more water as necessary. Knead the dough on a lightly floured surface until it

becomes smooth and pliant. Allow the dough to rest, covered for about 30 minutes while the filling is prepared.

### **For the filling**

Heat the olive oil over medium heat in a large heavy skillet or sauté pan. Add the chile, ginger, onions and garlic. Sauté until the onion is translucent, about three minutes. Add the spices and cook for another minute or so until fragrant. Add the potatoes and gently crush them with the back of a spoon to a desired lumpy consistency. Add the peas and lime juice, cook for another minute and season to taste with salt and pepper.

### **For the Chutney**

Place all the chutney ingredients in to the bowl of a food processor or blender jar. Pulse until finely pureed. Adjust seasoning.

### **Assembly**

Roll the dough in to a large round of 1/8" thickness. Using a three inch round cutter cut out rounds. Spoon 2 tablespoons of filling in to the center of each round, folding it in half to form a half-moon. Seal the inside edges of each round with a little beaten egg and crimp the outside firmly with the tines of a fork.

In a large heavy pot, preheat safflower, grape seed or sunflower oil to 350. Drop the samosas in just a few at a time, being careful not to overcrowd the pan and drop the temperature. Fry the samosas, flipping once, until both sides are golden brown, about 2 minutes per side. Serve warm with cilantro chutney. ■