



Soya Samosa



Ingredients

For samosa cover

- All-purpose flour (maida) 1 cup
- Clarified butter (ghee) 3 tbsp
- Salt a pinch
- Water 1/4 cup
- Carom seeds (ajwain) 1/2 tsp

For stuffing

- Fortune Soya Granules boiled 1 cup
- Green peas 2 tbsp
- Ginger chopped 1 tsp
- Cumin seeds (jeera) 1/2 tsp
- Fennel (saunf) powder 1/2 tsp
- Red chilli powder 1 tsp
- Coriander seeds 2 tsp
- Dried pomegranate seeds (anardana) 2 tsp
- Garam masala 1/2 tsp



- Clarified butter (ghee) 1 tbsp
- Salt as per taste
- Fortune Sunlite Oil for deep frying

Method

For samosa cover

- Place maida, carom seeds, salt and ghee in a large bowl.
- Mix the ingredients until the flour resembles fine breadcrumbs.
- Add water, little at a time to make a firm dough. This will ensure that the samosa does not tear while cooking or shaping.
- Cover with a damp cloth and let it rest for 30–40 mins.

For stuffing

- Heat a pan and lightly roast coriander seeds and anardana seeds for a minute. Allow them to cool and then using a mortar and pestle, make a coarse powder.
- Heat ghee in a large kadhai, add cumin seeds and ginger.
- Sauté for a minute then add boiled Fortune Soya Granules, green peas, salt, red chilli powder, saunf powder, garam masala and coriander/anardana powder and mix.
- Cook for 4–5 mins or until the stuffing is completely dry. Allow it to cool.

For shaping and deep frying

- Divide the dough into equal pieces and roll out one piece.
- Cut the rolled circle from the centre to make a semi-circle.
- **Technique in focus #1:** Make the folds and using water, seal the edges.
- Pinch the samosa from the top to make a cone.
- Fill it with stuffing, making sure there are no empty pockets. Seal it with water again.
- **Technique in focus #2:** Make sure the samosa is stiff enough to remain stable when placed on a surface.
- Heat Fortune Sunlite Oil in a kadhai.
- **Technique in focus #3:** Check the oil temperature by dropping a small piece of dough in it. It should bubble and slowly rise up.
- Now gently slide in samosas and fry them for 8–10 mins until golden brown.
- Your crispy samosas are ready to be served hot with imli ki chutney.