



## **Samosas, Mixed Vegetable Pakoras and Mint Chutney**

**Promila Gupta, Oz Asia Festival**  
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### **Samosas**

#### **Ingredients:**

5 cups plain flour	1 tbs. coriander powder
3/4 cup of canola oil	1 tbs. mango powder
1 Onion chopped	1/2 cup broken cashew nuts
Salt and chili powder to taste	1/2 cup frozen peas
1" piece of ginger chopped	1 tsp. cumin seeds
4L Canola oil for frying	1/2 kg potatoes - boiled, peeled and diced into small cubes

#### **Method:**

Add 3/4 cup canola oil into flour with 1/2 teaspoon salt. Bind with some water. Knead for some time until smooth. Let sit for 10 minutes. Fry onions and ginger in little oil until brown. Add potatoes, peas, cashew nuts, cumin seeds and spices. Remove from heat. Cool.

Divide the pastry into walnut-sized pieces. Roll each piece into 4" circle, cut in halves. Then spread 1 tbs. of above potato/pea/cashew/spice mixture. Fold it to form triangle and seal edges well. Deep fry. Serve hot with mint chutney or tomato sauce.

### **Mixed Vegetable Pakoras**

#### **Ingredients:**

1 cup besan flour [chick pea flour]  
3 tbs. rice flour  
1-1/2 tsp. garam masala  
1 tsp. dry mango powder (amchur powder)  
1/2 tsp. anardana (dried pomegranate seeds)  
Salt and chili powder to taste  
Pinch of baking powder  
1/2 kg diced vegetables like onions, cauliflower, eggplant and potatoes and chopped spinach leaves  
1 tbs. coriander powder

#### **Method:**

Make a batter by mixing basen flour, rice flour, baking powder, spices and water. Mix well then add vegetables. Using a spoon, drop one mixture at a time in the hot oil. Fry until brown and cooked. Serve hot with mint chutney or tomato sauce.

### **Mint Chutney**

#### **Ingredients:**

2 cups fresh mint leaves  
1/2 cup fresh coriander leaves  
2 medium onions  
2 medium tomatoes  
2 green hot chillies  
1/2 tsp. dry red chilli powder  
Juice of 1 lemon  
1 tabs anardana (dried pomegranate seeds)  
1 tsp. sugar  
Salt to taste

#### **Method:**

Wash the fresh mint leaves, coriander leaves and drain the excess water. Peel the onions. Place with all the remaining ingredients in a food processor and blend to make a uniform mixture. Add small amount of water as needed to enable mixing.