

SAMOSA CHAAT

DECONSTRUCTED SAMOSA, MIXED WITH SPICES AND VEGETABLES

SEASON: ALL | COURSE: APPETISER | COMPLEXITY: EASY |
PREP TIME: 20-25 MINS | COOKING TIME: 10-15 MINS | CATEGORY: VEG/ MEAT | SERVES: 4-6

INGREDIENTS

TO PREPARE THE SAMOSAS:

200g filo pastry sheets

2 large potatoes

1 can of chickpeas

1 medium sized onion chopped

2 cloves of garlic (finely chopped)

1 tsp of turmeric

2 tbsp of vegetable oil

1 tbsp coriander seeds

1 tsp of black mustard seeds

1 tsp Kashmiri chilli

Salt to taste

Oil to fry

TO MAKE CHAAT:

2 tbsp fresh coriander

¼ of a medium cucumber

1 tomato (chopped)

2 to 3 spring onions

1 small red onion

2 green chillies

1 tbsp of Chaat Masala

1 tbsp lemon juice

1 tbsp garlic and chilli infused oil
(see appendix)

OPTIONAL:

Pomegranate

Sev

TO MAKE THE SAMOSAS:

1. Cube potatoes and onion. Drain chickpeas and set aside.
2. Heat the pan with vegetable oil, add coriander seeds, black mustard seeds, fry on a medium flame until the aroma comes out.
3. Now add chopped onions, garlic, turmeric, Kashmiri chilli powder and 1tsp salt. Fry on medium heat for a couple of minutes.
4. Add chickpeas and potatoes and cook for a few minutes.
5. Garnish with coriander. Transfer to a bowl.
6. Make samosa or triangle pastry and fry on 180°C for two to three minutes until golden brown.

TO MAKE THE CHAAT:

1. Finely chop all the vegetables.
2. In a bowl mix lemon juice, oil and Chaat Masala. Then mix it with the chopped vegetables and set aside.
3. Chop the fried samosas and add them to the mix.
4. Garnish with pomegranate and Sev – you can also serve three berry chutney on the side. (see appendix)

CHEF'S RECOMMENDATION

Take out the core of the cucumber and de-seed the tomatoes to prevent the Chaat from becoming soggy.