

Crispy Aloo Samosa Recipe | Easy Homemade Indian Samosa

Make perfectly crispy and flaky Aloo Samosas at home with this easy Halwai Style Samosa Recipe. A flavorful potato filling, the right amount of ghee in the dough, and slow frying help create that irresistible crispy texture. Along with traditional samosas, this recipe also includes a beautiful Designer Samosa that looks impressive and tastes delicious.



Prep time
25 minutes

Cook time
30 minutes

Total time
55 minutes

Servings
8

Calories
300 kcal

Ingredients

Medium potatoes	4-5
Whole coriander seeds	1 tsp
Fennel seeds	½ tsp
Cumin seeds	½ tsp
Nigella seeds (Kalonji)	¼ tsp
Green chillies, chopped	1 tsp
Crushed ginger and garlic	As required

Turmeric powder	¼ tsp
Kashmiri red chilli powder	¼ tsp
Salt	½ tsp or to taste
Fresh coriander leaves	As required
All-purpose flour (Maida)	1½ cups
Carom seeds (Ajwain)	½ tsp
Melted ghee	2 tbsp
Oil	As required
Water	As required

Method

1. Roast the Whole Spices

Heat a pan and add whole coriander seeds, fennel seeds, cumin seeds and nigella seeds. Roast them gently over low heat until they become aromatic. Transfer the roasted spices to a plate and allow them to cool. Once cooled, grind them coarsely in a mixer.

2. Prepare the Tempering

Heat approximately 1 teaspoon of oil in the same pan. Add ¼ teaspoon nigella seeds. Once they begin to crackle, add the chopped green chillies along with crushed ginger and garlic. Sauté everything briefly over low to medium heat.

3. Add Potatoes and Spices

Add turmeric powder and Kashmiri red chilli powder. Do not cook the spices for too long. Add the potatoes cut into small pieces. Now add the coarsely ground roasted spice mixture and salt according to your taste. Mix everything thoroughly.

4. Cook the Potato Filling

Do not add any water to the potatoes. Cover the pan and cook them over low heat for approximately 5–6 minutes. The potatoes will cook in their own moisture. Once cooked, add finely chopped fresh coriander leaves and mix well. Transfer the filling to a plate and allow it to cool completely.

5. Prepare the Samosa Dough

Take 1½ cups of all-purpose flour in a large bowl. Add carom seeds, nigella seeds, salt and melted ghee. Rub the ghee into the flour thoroughly using your fingers. Properly mixing the ghee into the flour helps create the characteristic crispy samosa texture.

6. Knead a Firm Dough

Gradually add a small amount of water and knead everything into a firm and smooth dough. Do not pour all the water at once. The samosa dough should be firmer than regular roti dough because a soft dough can affect the final crispy texture.

7. Roll the Dough

Divide the prepared dough into small portions and shape them into balls. Take one dough ball and roll it into a round shape. Do not roll it too thin. Cut the rolled dough through the center to create two equal semicircles.

8. Shape the Samosa

Take one semicircle and apply a little water along its edges. Fold it into a cone shape and press the joined edge firmly. Make sure the seam is properly sealed so that the samosa does not open while frying.

9. Fill the Samosa

Add approximately 2 tablespoons of completely cooled potato filling into the prepared cone. Apply a little water around the open edges and seal the samosa firmly. Prepare the remaining samosas in the same way.

10. Fry the Samosas Slowly

Heat enough oil for deep frying. The oil should only be moderately warm and not extremely hot when you add the samosas. Place the samosas gently into the oil and do not turn them immediately. Allow them to cook for a while before turning. Fry slowly over low heat, turning occasionally, until the samosas become evenly golden, crisp and flaky on all sides.

11. Fry the Green Chillies

You can also serve fried green chillies with the samosas. Make a small slit in each green chilli before frying. This is important because it reduces the chance of the chilli bursting and splashing hot oil while frying.

12. Prepare the Designer Samosa

Take another dough ball and roll it into a circle. For the designer version, lightly mash some of the prepared potato filling. Spread the filling evenly over one half of the rolled dough. Fold the other half over the filling and gently press it with your hands so that everything stays in place.

13. Create the Designer Shape

Using a pizza cutter, cut the filled dough into strips. You can also use a sharp knife if you do not have a pizza cutter. Place a spoon in the center and carefully lift each strip one by one, arranging them over the spoon to create a beautiful decorative samosa shape.

14. Fry the Designer Samosa

Carefully place the prepared Designer Samosa into moderately warm oil. Fry it slowly over low heat, turning carefully until it becomes golden and crispy on all sides. Your traditional Crispy Aloo Samosas and Designer Samosas are now ready to serve.

Chef tips

- Do not make the samosa dough too soft. A firm dough works much better for creating a crisp outer layer. The ghee should also be rubbed thoroughly into the flour before adding water.
- Always allow the potato filling to cool completely before filling the samosas. Warm filling can soften

the dough and make shaping and sealing more difficult.

- Make sure every edge is sealed properly with water. This prevents the samosas from opening while frying.
- Most importantly, avoid putting samosas into extremely hot oil. Start with moderately warm oil and fry them slowly over low heat. Slow frying gives the outer layer enough time to cook properly and develop a crispy, flaky texture.

Full recipe: <https://meenrazcooking.com/en/recipe/aloo-samosa-recipe/>

Watch the video: youtube.com/watch?v=1JN-jivSdNY