

**By Pallavi Das**

## Soya Keema Samosa

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### Ingredients:

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| **Name** | **Measurement in gm** | **Measurement in Cups & spoons** | **Replacement** |
| All-purpose flour | 120 gms | 1 cup | Whole Wheat Flour |
| Salt | 2.5 gms | ½ teaspoon | - |
| Ghee | 14 gms | 2 teaspoons | Olive oil |
| Cold Water | 60 ml | ¼ cup | - |
| Cumin Seeds | 5 gms | 1 teaspoon | - |
| Oil | 14 gms | 1 tablespoon | - |
| Ginger-garlic paste | 10 gms | 1 tablespoon | - |
| Green chillies, chopped | - | 1 teaspoon | - |
| Onions, chopped | - | 2 medium-size | - |
| Green Peas, boiled | - | ½ cup | - |
| Turmeric Powder | 2.5 gms | ½ teaspoon | - |
| Red Chilli Powder | 5 gms | 1 teaspoon | - |
| Coriander Powder | 10 gms | 1 tablespoon | - |
| Soya Granules, boiled | 45 gms | 1 cup | Soya chunks |
| Kashmiri Lal Mirch | 5 gms | 1 teaspoon | - |
| Amchur powder | 5 gms | 1 teaspoon | - |
| Kasuri Methi | 5 gms | 1 teaspoon | - |
| Garam Masala | 2.5 gms | ½ teaspoon | - |
| Black Pepper Powder | 1.25 gms | ¼ teaspoon | - |
| Salt | 5 gms | 1 teaspoon | - |

### Method

Add maida in a bowl, add salt and then ghee. Using cold water, knead it into a semi-stiff dough. Cover with a damp cloth and rest for 30 minutes. The dough must rest for some time for gluten to develop. Meanwhile, prepare the filling. Place a pan with some oil and add cumin seeds, ginger-garlic paste, green chillies and onions to it. Sauté until onions become translucent. Add turmeric powder, red chilli powder, Kashmiri lal mirch powder, coriander powder. Add boiled peas and mix well. Add the soya granules and cook for 3-4 minutes. Add pepper, salt, garam masala, Kasuri methi and amchur powder. Give it a good mix and keep it aside. After 30 minutes, knead the dough again and then make small dough balls from it. Take one dough ball and roll it thin into a circle. Then cut it into two halves and use water to seal the edges to make a cone from it. Place the cone between your thumb and fingers and put the soya keema filling inside it. Now again use water to seal the samosa and fry in hot oil over medium-low flame.

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### Dos & don’t

* Do not fry on high flame, or else the samosa will be under cooked from inside.
* Squeeze out all the excess water from the soya granules before adding it to the pan.