

SIEMENS

## Air Fried Samosa



Eggless

Yield  
**8-12 Pcs**

Type  
**Savory**

Function  
**Air Fry**

Temperature  
**190 degrees  
Celsius**

Time  
**10 - 12  
min**

Tray Level  
**3**

### Ingredients

#### For the Dough:

- 2 cups all-purpose flour
- ½ tsp ajwain (caraway) seeds (optional, but recommended for flavor)
- 1 tsp salt
- ¼ cup canola oil (any neutral oil is fine)
- ½ cup water

#### For the Filling:

- 6–8 small white potatoes
- ½ cup green peas
- ¼ cup cashews
- ½ tsp cumin seeds
- 1 tbsp ginger
- 2 green chilis, chopped
- ½ tsp red chili powder

### Procedure

#### For the Dough:

1. Add flour, ajwain, and salt to a bowl.
2. Mix before adding in the oil, a little bit at a time. Work the oil and flour together as much as you can before adding in water a little bit at a time. Continue to knead the dough until it stays together. Do not overwork it!
3. Cover with a towel and let it rest for 30 minutes to 1 hour.

- ½ tsp garam masala
- ¼ tsp ground cumin
- ½ tsp amchur powder
- ¼ tsp turmeric
- ¼ cup chopped cilantro

### **Samosa Filling:**

1. Before making the filling, boil potatoes. Boil potatoes in salted water in an uncovered pot for 20-25 minutes. Alternatively, pressure cook them. If pressure cooking, cook for 5 minutes on low flame after the first whistle.
2. Let potatoes cool, peel off the skin, and mash them.
3. In a medium saucepan over medium heat, toast cashews without any oil for a few minutes. Take the cashews out and add 1 tbsp of avocado oil.
4. Add cumin seeds and ginger. Stir and cook for 2 minutes. Add green chilis and stir some more. Then add spices. Stir for 30 seconds before adding peas.
5. Cook peas for another minute before adding the potatoes. Once you add the potatoes, mix them with everything else for about 5-7 minutes. Set aside so they can cool before you fill the samosas.

### **Make the samosas:**

1. Divide the dough into 6 balls (~2.5 tbsp of dough per ball). Roll thin and cut in half into two semicircles. Use your finger to add a little water to the straight border of the semicircle.
2. Stick the two halves of the semicircle together, forming an open cone. Fill the opening with the potato filling. Use a little water to close the samosa.
3. Air fry using the Air Fry function via the Home Connect app for 12 -15 minutes at 200 degrees Celsius.