

# Vegetable Samosa Filling

This versatile filling of potatoes, onions and peas can be used not only for samosas but also as a stuffing for breads such as stuffed parathas

Let the mixture cool down before filling samosas or stuffing bread or else you will have problems with the samosa casing going out of shape or the bread dough going soft.

The full recipe for vegetable samosa filling will make 12 samosas which is great if you are making party snacks.

The [samosa recipe](#) only suggests making 6 samosas which is a good number for a starter for 3 people. That means you will only need half a batch of this filling for the samosa recipe. Freeze the other half of the mixture to make samosas another day.

Remember to choose good **boiling** potatoes that don't break up on cooking.

## ingredients

100g frozen peas  
250g (trimmed weight) potatoes – use Desirée, Estima or another good boiling variety  
2 × 15ml spoons groundnut oil  
100g finely chopped onion  
1 × 2.5ml spoon turmeric  
½ a 2.5ml spoon **hot** chilli powder  
1 × 2.5ml spoon amchoor  
1 × 5ml spoon ground, dry roasted cumin seed  
4 grinds black peppercorns  
salt

## method

1. Boil the frozen peas until just cooked. Drain and set aside.
2. Peel the potatoes and trim by “squaring off” the round edges so you get something approaching a 6-sided block. Discard the trimmings and weigh to check you now have 250g of prepared potato. Slice the potato into 12mm cubes (the exact size and shape will vary but that's what to aim for).
3. Bring a pan full of water to the boil and add the potato cubes. Return the water to the boil and simmer gently for exactly 5 minutes. Drain off the boiling water and plunge the potato cubes into plenty of cold water to cool thoroughly and firm up. Set aside, covered in cold water.

4. Heat the oil in a 20cm heavy bottomed pan over a medium/high heat.
5. Put the chopped onion into the pan. Stir fry for 2 minutes then reduce the heat to medium and cook for another 2 minutes. Add the turmeric and chilli powder and stir fry for about 30 seconds.
6. Turn the heat down to low. Drain the potatoes of water and put them in the pan. Sprinkle the amchoor, ground dry-roasted cumin, black pepper and salt over the potatoes and stir the mixture gently with a **metal spoon** so the potato cubes are well coated with spices.
7. Add the reserved peas and stir to mix in.
8. Transfer everything into a large bowl to cool.
9. Once the mixture has cooled to room temperature you can either use it straight away as a samosa filling or as a stuffing for bread or you can refrigerate it or freeze it until needed.
10. If you are using the mixture as a stuffing for parathas then roughly mash the peas and potato cubes with a fork.



Please respect the work that has gone into creating and writing The Curry House. The content on [curryhouse.co.uk](http://curryhouse.co.uk) is for private use only. Do not post this recipe to public forums or publish it on another website, in print or through broadcast media.

© David W Smith  
2004 -2012  
all rights reserved  
Vegetable Samosa  
Filling  
[Index](#)