

Sweet potato samosa served with a traditional date and tamarin sauce and raita sauce

Recipe for 20 samosas



Description

Traditional Indian dish eaten as a snack or an appetizer.

Note

You can replace the sweet potatoes by regular potatoes or a mix of the two for different flavor combination.

Ingredients

Samosas

- 750 Gr Sweet potatoes
- 1 Tsp Vegetable oil
- 150 Gr Onion
- 2 Tsp Cumin seeds
- 0.50 Tsp Mustard seeds
- 1 Tbsp Chili flakes
- 2 Clove(s) Garlic
- 2 Tsp Fresh ginger
- 0.25 Tsp Nutmeg
- 1 Tsp Lime juice
- 0.25 Cup(s) Fresh cilantro
- 1 Pack Deep fried spring roll wrappers

- Salt and pepper
- Vegetable oil

Dates and tamarin sauce

- 1.50 Cup(s) Dates
- 1.50 Cup(s) Water
- 0.50 Cup(s) Tamarin
- 0.50 Cup(s) Brown sugar
- 2 Tsp Cumin powder
- 2 Tsp Chili flakes
- 2 Tsp Ground ginger

- Salt and pepper
- Vegetable oil

Raita

- 250 Ml Plain yogurt 10%
- 1 Unit(s) Lemon
- 0.25 Unit(s) Cucumber

- 3 Tbsp Mint
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **60.00 mins**
- Preheat your **friteuse** at **335.00 F°**

Preparation

Cut the sweet potatoes in small cubes (1cm x 1cm x 1cm) and cook them in boiling salted water for 5 minutes until tender, then strain and set aside. Finely chop the onion, the herbs and grate the cucumber and draw out as much water as possible.

Tamarin sauce

Bring the water to a boil and add the dates and tamarind and simmer for 3-4 minutes or until tender. Add the remaining ingredients and simmer for a few more minutes. If the sauce becomes too thick, add a little water to thin it out.

Raita Sauce

Combine all the ingredients together. Season with salt and pepper.

Samosa preparation

In a hot skillet, add a drizzle of oil and sweat the onions until translucent. Add the spices and cook for a few minutes until they become fragrant. Add the garlic and ginger and cook for 20 more seconds until fragrant. Remove from the heat and add the cilantro and the lime juice. Wait for the mix to cool slightly before making your samosas.

Serving

Cut the egg roll wrappers into two large triangles. Brush a bit of egg wash mixture around the edges to ensure the wrapper sticks. Place a dollop of potato mixture in a corner and fold over into triangles. Fry for 2 minutes, until golden brown in the fryer and serve immediately.

Bon appétit!