



## Purple Potato Samosas

### Dough:

8 cups All Purpose Flour  
2 T Nigella Seeds  
4 oz Vegetable Oil  
2 tsp Salt  
Water as needed

**Chef Tim Hill**  
**CENTER Banquet Kitchen**

Blend all together until it looks like fine bread crumbs. Add water and mix until the dough comes together.

### Potatoes:

|   |     |                  |     |       |                    |
|---|-----|------------------|-----|-------|--------------------|
| 5 | lbs | Purple Potatoes  | 1/2 | oz    | Asafetida Powder   |
| 5 | oz  | Clarified Butter | 1   | oz    | Chopped Garlic     |
| 2 | oz  | Garam Masala     | 1   | bunch | Diced Green Onions |

Blanch potatoes whole (about 25 min. depending on size). Peel and dice after they have cooled. Heat Butter, cook garlic and green onion until they start to soften. Add spices, cook briefly to toast spices. Mix in potatoes.

Divide dough into small balls. Roll it into flat round shape. Cut it in half. Make the half into a cone by sticking seam together with a little water. Fill the cone w/ some potato mixture. Stick top of cone together with a little water.

To cook, heat about 2 inches of oil for deep frying over med-low flame. When the oil is hot, carefully put in as many samosas as fit. Fry slowly, turning until golden brown and crisp. Pull out and drain excess oil. Serve hot.

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