

GLUTEN-FREE SAMOSAS

PREP TIME:	20 MINUTES
TOTAL TIME:	28 MINUTES
YIELD:	6 x 100g Samosas
SERVING SIZE:	¾ Samosa (75 grams)
ALLERGENS:	N/A



Ingredients:

Volume	Ingredient	Grams	Bakers %
Dough:			
1 ¾ cups	Ardent Mills Gluten-Free All-Purpose Flour Blend	250	100
¾ tsp	Salt	5	2
3 ¾ tbsp	Canola Oil	50	20
1 ¼ cups	Water	150	60
Filling:			
2/3 cup	Frozen peas	75	30
1/3 cup	Yellow onion (diced, fine)	40	16
1 ¼ cups	Russet potato (mashed)	150	60

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

¼ tsp	Cumin (ground)	1.5	.6
¼ tsp	Coriander (ground)	1.5	.6
1/3 tsp	Garam masala	2.5	1
1/3 tsp	Salt	2.5	1
5 ¾ cups	Total	728	291.2

Directions:

1. Combine Gluten free 1-1 Flour Blend with salt in a large mixing bowl.
2. Add water and oil. Mix for 1 minute to combine.
3. Form dough into a ball, cover and set aside for 15 minutes.
4. While dough is resting combine all filling ingredients and mix well to combine.
5. Roll out into a sheet 1/8" thick and cut into 6" circles.
6. Cut each circle in half.
7. Gently take a half circle and wet the straight edge with water.
8. Fold the flat edge over itself to form a cone shape and press to seal.
9. Fill cone with stuffing, leaving enough space to seal the edge.
10. Wet the remaining edge and pinch to seal.
11. Fry in a 350° fryer for 7-8 minutes until the dough is cooked, flipping the samosas over as needed.
12. Transfer to a paper towel lined plate to drain.
13. Serve with mango chutney.

**For sales inquiries or to request a sample,
contact us at 888-680-0013 or visit ardentmills.com**

© 2022 Ardent Mills 1875 Lawrence St., Denver, CO 80202

