

Samosas

Filling

3 tablespoon oil
1/3 cup chopped onions
2 teaspoon grated ginger
1 teaspoon grated garlic
1 teaspoon cumin seeds
1/2 cup frozen sweet peas
2 teaspoon coriander powder
1/2 teaspoon red chili powder
1/2 teaspoon turmeric powder
1 teaspoon amchur powder (dry mango powder)
3 boiled potatoes peeled and cubed
Fresh cilantro, chopped
Sea salt and freshly ground black pepper

Samosa Dough

2 cups unbleached flour
3 teaspoon ghee
1/2 cup cold ice water
1 teaspoon salt
1 teaspoon carom seeds (ajwain seeds)

2 to 3 cups vegetable oil for frying

- To make the filling: Heat oil in a skillet over medium heat. Add the onions, garlic, ginger and cumin; cook for 2 to 3 minutes. Stir in peas and spices; cook 1 to 2 minutes. Add potatoes; reduce heat and cook, covered, for 3 to 5 minutes. Season with cilantro, salt and pepper. Set aside to cool.
- To make the dough: Add the flour, carom seeds and salt to a mixing bowl; stir to combine. Slowly add in ghee, mixing to combine. Add in cold water, little by little, kneading it into a dough. Cover and refrigerate for 20 minutes.
- To assemble: Roll out a round thin shaped circle and cut it diagonally to make two halves. Make a cone shaped triangle and touch up the edges with some cold water. Add in the filling into the cone shaped dough. Seal it up and let it rest on a paper towel.
- To finish: Add oil to a deep skillet and bring to 350 degrees over medium heat. Fry samosas in batches until golden brown. Serve hot with Mint Chutney.

Mint Chutney

2 bundles of mint leaves (2 cups)
1/3 cup of unsalted roasted peanuts
1 green serrano chili
3 garlic cloves
1/2-inch piece of ginger
1/3 cup of water
1 teaspoon salt (per your taste)
1 teaspoon sugar
Juice of 1/2 lemon
1 tablespoon canola oil (optional)
1/2 teaspoon mustard seeds (optional)

- In a blender, add in all the above ingredients with 1/3 cup of water and grind it to a smooth texture. Check for salt and adjust it to your liking and squeeze the lemon juice. It gives the chutney a delicious tanginess.
- Heat oil in a small fry pan. Add mustard seeds; toast 30 seconds. Pour over chutney.

*Gratuity is not required but it is appreciated.
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*



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Butter Chicken

3 to 4 pounds boneless chicken, cubed	1 teaspoon turmeric, garam masala, and coriander
1 large Vidalia onion, chopped	½ teaspoon red or orange food coloring, optional
2 red plum tomatoes chopped.	1 teaspoon salt and freshly ground black pepper.
¼ cup of cashews	4 tablespoon canola or vegetable oil
1 tablespoon ginger, garlic and cilantro paste	4 to 5 tablespoons of butter
1 tablespoon plain yogurt	¼ heavy cream
1 tablespoon red Kashmiri chili powder	1 tablespoon kasturi methi (dried methi leaves)

- In a medium bowl marinate chicken cubes with ginger, garlic, cilantro paste, yogurt, garam masala, red chili, turmeric, coriander powder, salt, black pepper with olive oil. Adding any food color is optional but it gives a nice color. Mix well, set it aside for 30 mins.
- In a large pan, on medium heat, add in 2 tablespoons of butter and canola oil together and sauté the chopped onions, tomatoes, and cashews. (For better tasting sauce add some salt and red chili powder to the blend)
- Sauté until tender for 5 minutes and then transfer it to a bowl to cool. Once cooled, blend it to a smooth gravy and transfer it to the bowl.
- In the same steel pan melt 4 tablespoons of butter. Pour in the marinated chicken and stir fry for few minutes. Then pour in your blended gravy through a strainer and thoroughly mix the chicken. Add in another tablespoon of butter and simmer covered for 8-10 mins on medium-low.
- Lastly, sprinkler in Kasturi methi and cream. Sprinkle some fresh lemon juice and enjoy the Butter chicken with buttered naan, roti, or Basmati rice.

Sauteed Shrimp with Spinach

1 tablespoon of olive oil
10 to 12 large shrimp, peeled and deveined
3 tablespoon vegetable oil
1 teaspoon cumin seeds
1 cup thinly chopped sweet onions
1 cup chopped tomatoes
1 cup chopped potatoes
2 whole red chili peppers
½ teaspoon each of turmeric powder, red chili powder, garam masala and salt.
2 cardamom pods, 1 cinnamon stick and 2 cloves, optional
1 tablespoon ginger garlic and cilantro paste
1 pack of fresh spinach leaves or frozen
Sea salt and freshly ground black pepper
1 to 2 teaspoons of fresh lemon juice

- In a bowl, marinate shrimp with olive oil, salt and pepper. Let stand 10 minutes
- Bring a large skillet to medium-high heat and add the oil. Add cumin seeds; toast for 1 minute.
- Add the onions, tomatoes, potatoes and peppers; stir fry for few minutes until golden brown. Stir in spices; cook 1 minute more.
- Add the spinach; stir and cover to cook for 2 minutes or until wilted. Stir in the shrimp and 2 tablespoons of water; simmer until shrimp is just cooked through, about 3 to 4 minutes. Serve with naan, roti or Chapti.

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Butter Garlic Naan

2½ cups of unbleached flour
1½ tsp salt to taste
1 teaspoon baking soda
1 teaspoon baking powder
2 tablespoons of Olive oil
½ cup of plain whole-milk yogurt (or low fat)
1½ cup of lukewarm water for kneading the dough.
4 to 5 garlic cloves, chopped.
¼ cup Cilantro roughly chopped.
½ stick of melted butter

- Preheat broiler to high. In a bowl, mix the dry. Making a little hole in the middle of the mixing bowl add in yogurt and 1 tablespoon olive oil. Knead the dough softly with a spoon adding less pressure as possible and incorporate the yogurt to it.
- Add little water at a time, once you have mixed the yogurt then simply knead it with your hands. Add in little extra flour if it is too sticky. We want a soft fluffy pizza dough consistency.
- Apply the remaining olive oil on top of the dough and make a soft round ball. Set it aside for about 1 to 2 hours. Once the dough has slightly risen and soft to touch, rub your hands with a little olive oil and start dividing the dough into 6 to 7 equal parts.
- Roll out the dough in an oval-shaped flatbread and dab on about a tablespoon spoon of chopped garlic and cilantro on the top of the naan. In a large pizza pan, place about 2 to 3 naan and cook them on high broiler flame for about 4 mins or until you see bubbles with golden brown char on the naans. Quickly take them out, apply the melted butter on top. Serve warm.

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